

THE NATIONAL

OCTOBER 8, 1960

Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

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OCT 10 1960

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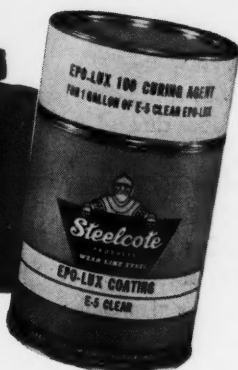
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VOLUME 143 OCTOBER 8, 1960 NUMBER 15

THE NATIONAL **P**rovisioner

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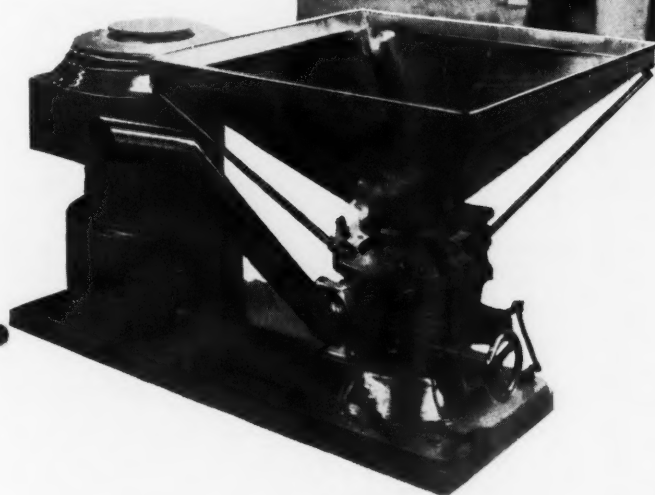
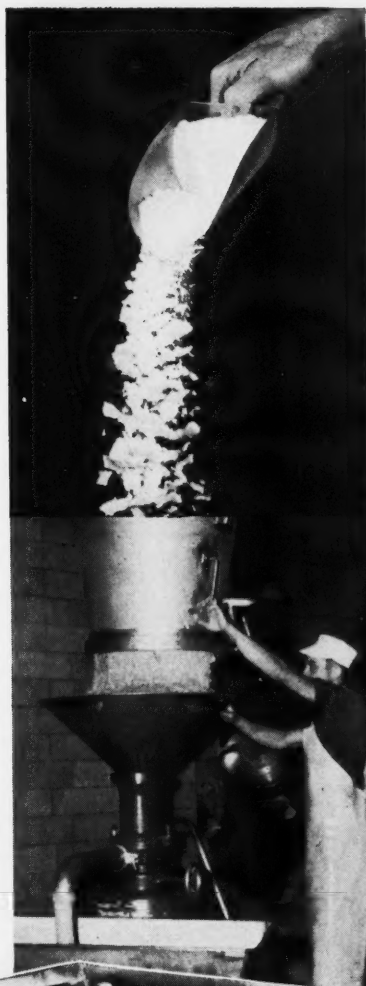
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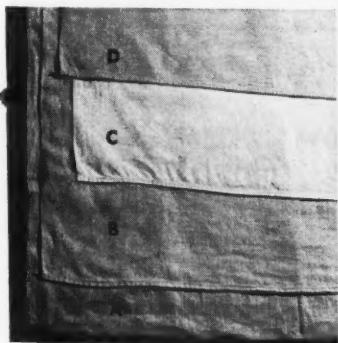
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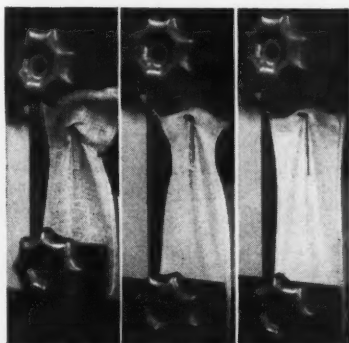
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shrank 10 1/4" and Osnaburg (D) shrank 17 1/4",
compared with unlaundered shroud (A).



Tensile strength test shows RAMITEX swatch
(left) with NO tearing at 28 lbs. on a standard
Scott Tensile Tester. (RAMITEX finally tore
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Osnaburg swatch (center) tore as shown at same
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Bleached sheeting (right) tore as shown at only
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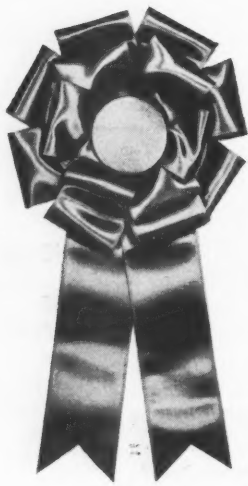
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*Registered U.S. Patent Office



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THE NATIONAL PROVISIONER

October 8, 1960

VOLUME 143 NO. 15

Mavericks Wanted

While merchandising experts have recommended for years that small, medium and large meat processors strive for brand identification of their products, and aim at the expansion of those product lines which can be identified and promoted, we are beginning to wonder whether, under today's conditions, this principle has universal applicability.

Two trends seem to indicate that the philosophy of brand building may have some limitations from the standpoint of the individual meat processor. These trends are:

1. Concentration in food retailing is increasing and will continue to rise with fewer stores selling more of the nation's food supply.

2. Concentration in meat packing is declining with more units selling smaller individual shares of the meat supply.

Under these circumstances it would appear that the individual processor's opportunity to place his own brand in a retail store will diminish, and that he will face an increasingly difficult task in trying to establish a brand franchise for his products among consumers and retailers. Effective brand promotion certainly is not inexpensive today and may become more of a cost burden in the future.

It is apparent that some mass retailers are deflating the value of packer brands, restricting the variety they will carry, and are engaged in building acceptance for their own. They contend that there are compelling competitive and other reasons why they must do so. IGA president Don Grimes' attitude probably reflected that of others when he said recently:

"Our policy on this is that we ought to have a well-established and nationally advertised brand in our stores; we should have a local brand, if necessary, and our own brand."

Under these conditions it will not be surprising if the unidentified "strays" become more plentiful, and the mass retailers have more mavericks available on which to place their own brands.

The problem is one of the "damned-if-you-do" and "damned-if-you-don't" variety for meat processors of small or medium size. We believe that it might have two results:

1. Encourage the formation of a number of multiple-plant companies—without affecting the trend toward decentralization.

2. Encourage the formation of cooperative organizations (similar to IGA) in the meat packing field which would act as merchandisers, sales agents and distributors for the member companies.

News and Views

Officers of the New York State Meat Packers Association expect to confer again shortly with the Governor's committee to begin preliminary discussion on drafting legislation to set up a compulsory, statewide inspection system. At an executive meeting in Albany on September 20, the board of directors reaffirmed the association's decision to press vigorously for 100 per cent state-paid inspection as an integral feature of a statewide mandatory system. Facts and figures secured in recent conferences with officials of the Health and Agriculture Departments are counted on to support the contention that that is the only fair and workable way; also that the total over-all cost of an inspection program to the state is likely to be far less even than the original estimate of \$2,000,000—in fact, quite possibly well below the \$1,000,000 mark.

Beef Grading will be discussed by several hundred cattlemen, feeders, packers, dealers and consumers at an industrywide conference to be held in Kansas City, Mo., on November 14 and 15. Dean Brown, who heads the special beef grading study committee of the American National Cattlemen's Association, said the meeting will explore the overall history and current aspects of grading. The American Meat Institute, National Independent Meat Packers Association and Western States Meat Packers Association will be represented at the meeting.

An Inside Look at how the Cadillac division of General Motors produces fine automobiles will be a feature of the meeting of the central division of the National Independent Meat Packers Association, to be held at the Sheraton-Cadillac hotel in Detroit on October 27 and 28. An executive of the Cadillac organization will speak to the group. Following the pattern set at the national meeting of NIMPA, and at the midwestern and eastern regional meetings, packers attending the central division sessions will participate in informal seminar discussions with fellow packers, government authorities and others.

Oregon and Washington members of the Western States Meat Packers Association will meet in Portland and Seattle next week. The Portland meeting will begin at 6 p.m. at the Hotel Multnomah on October 11, while Washington packers will gather in Seattle at the Washington Athletic Club at 6 p.m. on October 13.

Proposed Lower Truck Rates on fresh meats and packinghouse products from midwestern points to the Pacific Coast have been withdrawn and cancelled from the tariffs I. & S. Docket No. M-13662 and Docket M-13677 by the Rocky Mountain Motor Tariff Bureau.

USDA Market News Service is being used by packers to set uniform livestock prices and rig fluctuations uniformly from market to market, the National Farmers Organization charged this week. The NFO quoted the U. S. Department of Agriculture as saying in a letter, "The first round of calls is generally paid for by the packer and buying station operators, and for this reason it's feasible to provide them estimated receipts from other markets, early price trends, etc." The NFO said under the Packers and Stockyards Act of 1921 it is unlawful for one packer to make contact with another packer concerning prices being paid.

Sinai Kosher Sausage Builds Modern Plant To Make and Package Traditional Products For National Trade

JUST prior to the beginning Hebrew new year 5721, the Sinai Kosher Sausage Corp. of Chicago moved its operation into a new plant which is said to be the largest single-level kosher sausage establishment in existence. Founded in 1898 on Maxwell street by Samuel Levin, father of president Jack Levin, the firm has kept pace with changing times. Under today's management team of Jack Levin, Richard Loewenstein, vice president, and Samuel Pozin, secretary-treasurer, it enjoys nationwide distribution for its kosher meats.

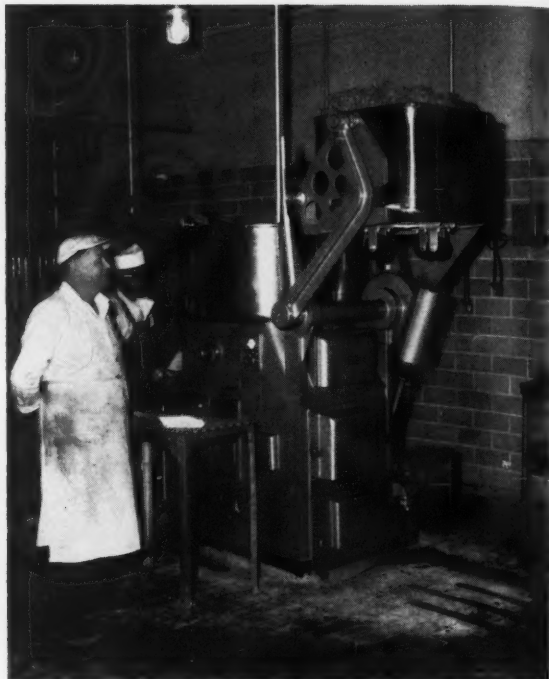
In line with modern merchandising practice, much of the firm's product is packaged in self-service cartons or chubs, although a considerable volume still moves in the form of wet-cured product, according to Loewenstein. The space required by the company's expansion in the field of consumer packaging played a part in the decision to build a new plant.

In building the new structure, management instructed the architect, A. Epstein & Sons, Inc., to design a plant that would eliminate some of the headaches found in its old home — a three-level building fronting on a main thoroughfare. For example, the new plant is laid out to provide a product holding cooler near the stuffing room and the smokehouse alley so that stuffed product can be retained there until house space is available. The product does not clutter up the stuffing area and its temperature is kept low during the holding period.

The "U" shaped building has office, freezer and power facilities in one leg of the "U"; rail storage, boning, curing and manufacturing are housed in the center, and smoking, chilling, packaging and shipping are located in the other leg. Orders are loaded on trucks in the center court which also serves as a receiving area. The loading dock has seven truck spots.

Most of the truck spots are connected by rail with the main receiving cooler which holds 150,000 lbs. of kosher quarters, briskets, etc. Incoming meat is examined by MID and rabbinical inspectors as it is moved into the cooler. The holding room is refrigerated with eight Gebhardt units which are placed well above the rails. Because some heat is introduced during unloading, particularly during the summer, these units assure positive temperature pulldown to protect the meat, observes president Levin.

Kosher quarters are moved via rail into the boning room which is equipped with a Globe two-flight boning conveyor flanked with U. S. Royalite boards at 24



CONTINUOUS stuffer's lift arm moves a truck tub of sausage emulsion into the machine's unloading position.

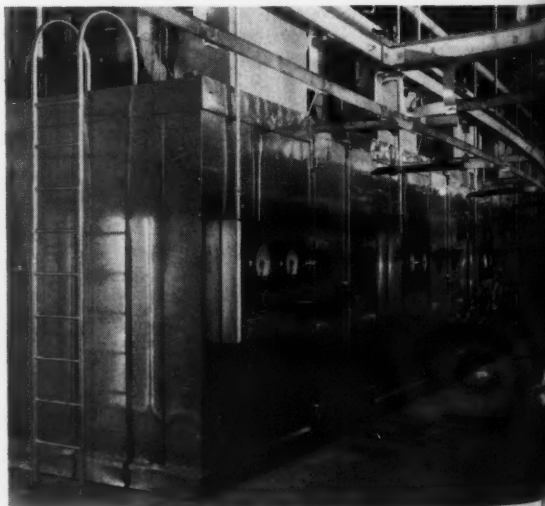
butcher stations. The boning room is equipped with Frick fin coils.

From the boning room or the holding cooler, the meat is moved into the salting room where it is deposited on stainless steel tables and soaked and salted in accordance with rabbinical requirements. From here the meat is moved either to the curing department, holding cooler or the sausage kitchen.

The curing department is equipped with stainless steel drums and vats. In moving to the new plant it was decided to convert to stainless steel equipment which is easier to keep clean and is more attractive.

The cure is made in a series of stainless steel vats

GLEAMING row of six air-conditioned smokehouses will hold a total of 24 cages of kosher sausage product.



THE NATIONAL PROVISIONER, OCTOBER 8, 1960

arranged to facilitate dissolving the curing ingredient. Plastic hose extends from these curing vats to all parts of the room. The injection pump is mounted on a dolly and is moved to the vat in which the pumped meat will be placed. The portable pump minimizes handling since all meat does not have to be trucked to a central point for injection. Cured meats are moved in vat lots to the cooking and/or smoked meat hanging area.

The boning, salting and curing rooms are refrigerated with fin coils.

The large sausage kitchen is air conditioned through Anemostat diffusers located on stainless steel ducts fanning from a central ceiling-mounted refrigeration unit. Since a relatively high heat load is introduced into this room by the motors, the movement of personnel and seepage from the smokehouse alley, these air diffusers distribute a high volume of air in a no-draft pattern. The unit also introduces the fresh air that is required by municipal regulations, but movement is never annoying to employees, declares Loewenstein.

Manufacturing equipment is located in two rows, each of which is served by a portable electric hoist traveling on an I-beam. The different pieces of equipment are charged with St. John stainless steel dump buckets that are lifted into position with the hoist.

Another tool employed in the plant which materially reduces meat handling is a scale mounted on a dolly which can be moved easily and quickly to either of the two manufacturing lines.

One line has the two grinders. If meat is to be ground, the stainless steel charging bucket is placed on the scale, filled with the correct amount of meat and then lifted to the stainless steel charging hopper of the Boss grinder. Besides facilitating grinder charging, the technique has the additional advantage of insuring that the grinder is operating at its optimum cool cutting level. Runaway operation, which often occurs when the grinder is charged with a pitchfork, heats the screw and the plate and tends to smear the meat. As set up at Sinai, once the grinder has been started, it grinds with a full load of meat until the end of the run.

If a second grind is needed, the meat is discharged into the bucket which is lifted to the hopper of the second grinder, a Globe unit.

In the other row of equipment are a Boss silent cutter and mixer and Griffith Lo Boy Mince Master. These



CHARGING bucket is filled with meat on a portable scale.

units also are loaded with the aid of the portable hoist.

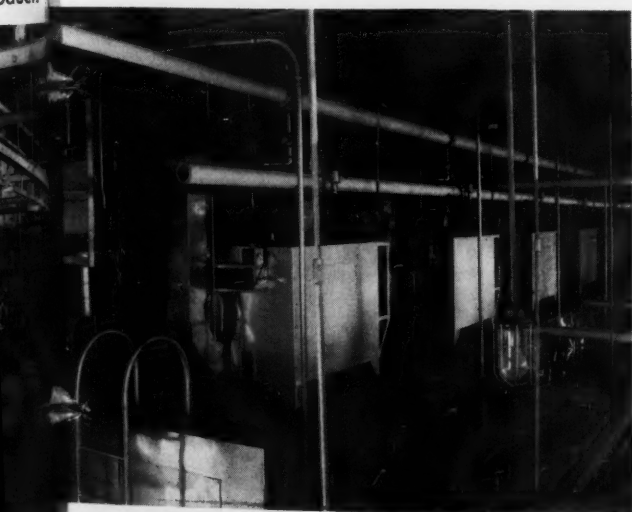
The firm uses two Vemag units for stuffing; the one employed for link and chub items is equipped with an automatic timer. The other stuffer is used for large stick items. Emulsion for stuffing is loaded into the square Vemag stainless steel trucks which are then moved into position on the unit's lift loader. The operator activates the lift which dumps the emulsion into the hopper of the continuous stuffer and then returns to its floor level. A looking glass directly above the operator enables him to determine at a glance the level of emulsion in the hopper and he signals the preparation crew to place a truck in loading position. The stuffer operator loses no time in charging—a factor contributing to the stuffing unit's record of high production, according to secretary-treasurer Pozin.

In stuffing small product, the automatic timing device is set for the amount of fill per stuffing cycle and the time interval between stuffing cycles. This arrangement aids the stuffing operators whose sole function is to place the casing on the horn and guide it off as it is filled. Two men alternately place the casings on the horn for chub filling. When large stick or small strand products are being stuffed the operator controls the fill with a knee lever.

Large stick and chub products are slightly overfilled, i.e., the emulsion extends to the very end of the casing. The surplus meat is squeezed free by workers making the end ties. This technique takes full advantage of the unit's firm stuffing ability since the meat mass is uniformly packed from one end of the casing to the other, asserts Loewenstein. The unit pulls a vacuum on the emulsion as it stuffs; this gives the finished product good slicing characteristics and permits maximum use of the casing since a minimum of length is used for the neck. Loewenstein claims that through experience the workmen know how much must be removed from the neck to make unit weight.

The smoking department is housed in a high room

HIGH CEILING permitted installation of smoking equipment atop houses where it is accessible for maintenance.



with steel beams supporting the precast cement roof. Ceiling level windows on one side of the room can be opened to vent any heat and smoke. Two unit heaters are located at ceiling level to keep the department comfortable during cold weather.

The firm has six 4-cage fully automatic air-conditioned Atmos stainless steel smokehouses in which processing is performed. These houses are equipped with Partlow recording controls, including a wet bulb controller by which the desired humidity level can be maintained to minimize shrink. Exhaust vents are opened and closed automatically.

Auxiliary smokehouse equipment is located on top of the houses and the heaters, fans, dampers, etc., can



R A L P H N E B E L, packaging supervisor, examines a pouched item. The oversized neck carries the firm's brand legend.

be serviced easily in this location because of the high ceiling, reports Pozin.

Since functioning of the smokehouses depends on proper maintenance, keeping fans and ducting clean, etc., the ease of servicing will assure maximum performance from the houses. When such equipment is placed in cramped quarters, it often is neglected until it breaks down, Pozin observes.

Two Atmos smoke generators located at one end of the row of houses provide the smoke.

The smokehouses are served by two main overhead rails along with shorter storage rails. This two-track system, which is interconnected with LeFiell switches, permits an orderly flow of cages in and out of the houses. There is no need to push cages about to clear a path.

A curbed shower area in line with the smokehouses includes two stainless steel Alkar cooking cabinets which are used primarily for coloring some of the small-



OFFICERS of the firm are Samuel Pozin, secretary-treasurer; Jack Levin, president, and Richard Loewenstein, vice president, photographed in the office of new plant.

er link products. A cooking alcove across from the houses is equipped with four Groen stainless steam-jacketed kettles.

Product from the smokehouse alley can be moved either to a holding cooler or onto the storage rail system of the order assembly room. Both of these departments are refrigerated.

From the storage room, or the rapid chill room which is used for smoked meat such as beef fry and pastrami, product is moved into the two-line packaging room. Seventeen consumer packaged products are packed on the two lines. One line includes three Cryovac vacuumizing and crimping units which feed a single heat shrinker and the other has three Flex-Vac two-head vacuumizing sealers. Fibreboard shipping cartons are fastened

[Continued on page 22]



LEFT: The front of the plant shows its "U" design with several of the firm's trucks spotted at the central shipping dock. **ABOVE:** Cooking is performed in a separate alcove equipped with four stainless steel steam-jacketed cookers. Alcove is located across from smokehouses.

WATCHING operator perform fleshing operation at The Suggardale Provision Co., Canton, O., are (l. to r.): Frank Spehar, cutting foreman; Fred Lavin, production manager, and Neill Vollmer, production superintendent. The same operator also ribs the side.



TOUCHDOWN!

Wolverine Scores With Pigskins for Leather

ON October 13, 1951, THE NATIONAL PROVISIONER described a new outlet for whole pig sides for leather (see page 12 of that issue for details). Apart from offering the potential for increasing the gross return from pigskins, the method described converted the pork fleshing operation into an in-line operation since the fleshing machine developed for this function is located between the rib lifting and the back splitting stations.

The equipment and method for salvaging pigskin sides for leather were developed by Wolverine Shoe and Tanning Corp., Rockford, Mich.

Since printing the initial story, NP field editors have discussed this alternate product outlet with various packers. Three major objections most often have been voiced: 1) the market would be depressed, 2) pigskin tanners would be "in and outers" and 3) the cost of salvaging the product exceeds the return.

What are the facts? For the past three years, the price for tanning pig sides has fluctuated between 11.5¢ and 14¢, according to Gordon Krause, vice president of operations, Wolverine Shoe and Tanning Corp.

Part of this firm price can be attributed to the pigskin "poppers," essentially potato chip manufacturers who now manufacture a similar product from edible pigskins. Along with the tanners, these poppers are competing for good-quality pigskins

since overheated skins are shunned by both.

The side fleshing equipment also produces a more nearly fat-free skin for which gelatin manufacturers are willing to pay a slight premium, says W. E. Robinson, sales manager, leather. Fat on the skin is of no value to either the gelatin manufacturer or the tanner, he observes.

ALTERNATE MARKETS: In the past 10 years the firm has been out of the market only two times for a total of 12 weeks, claims Krause. When Wolverine was not purchasing pig sides, the packer had alternate markets, namely, other tanners, poppers, gelatin manufacturers and, usually as a last resort, its own rendering department.

Wolverine is a major user of pigskins, requiring about 500,000 lbs. weekly for its current operations. Since the average good pigskin side weighs about 4.25 lbs., this represents the output from 125,000 hogs, a sizable percentage of the average weekly slaughter. This large demand for pigskins tends to act as a market stabilizing influence on the price.

The company enters into a yearly contract with the pigskin supplier, Krause says.

Part of this demand is attributed to the development and aggressive merchandising of "Hush Puppies," a new pigskin line of colored casual shoes for men. Production of these shoes rose from approximately 2,400

pairs per week in the early part of 1958 to nearly 35,000 pairs per week at the 1959 peak, according to the company's 1959 annual report. The idea is one of the uses developed for pig sides by Victor Krause, ex-chairman of the board.

What about the cost of skinning the sides and handling the skins? For purposes of illustration, it was assumed that a 25,000-head per week hog kill would require the following employees: two skinner operators, four flesher operators, one trucker, one bundler, one briner and three car loaders, for a total of 12 men.

At an assumed wage rate of \$200 per week, this would represent a payroll charge of \$2,400. At an assumed yield of 4 lbs. of skin per hog, the kill would produce 100,000 lbs. weekly. At the current rate of 14¢ per lb. for tanning skins, this would gross the packer \$14,000 per week. Recent prices for gelatin skins (DAILY MARKET & NEWS SERVICE "YELLOW SHEET," September 9, 1960) are 7.25¢ to 7.5¢ per lb. At the top side, this would gross \$7,500 weekly; the spread in gross returns would be \$6,500. After subtracting the high labor cost, pigskin production still has a better gross over smoked skins by \$4,100 per week.

GREATER GROSS: Even if the packer had a steady outlet for derinded smoked skins quoted at 9¢ 12¢, the gross would be in favor of the leather outlet by about \$2,500,

claims Robinson. Since the fatback and the flesh squared from the green belly are about half of the total skin available as pigskin, this outlet would consume only half of the skin available. Furthermore, the greater gross would be decreased by the double handling required—one operator to flesh the fatback and belly trimmings and another to derind the smoked bacon.

Another saving that the industry is overlooking, according to Robinson, is the reduction possible in the lowering of shipping charges. Currently, because of trading specifications, most green bellies are traded skin on.

Since about 8 per cent of the 10/16-lb. green belly constitutes skin and the thin layer of fat removed in the siding operation, freight is needlessly paid on about 3,200 lbs. of a 40,000-lb. car or truck shipment. Since much of this represents long-haul freight from the pork producing Midwest to eastern and western areas, the savings potential is staggering, Robinson claims.

In skinning pig sides for leather there is the incidental advantage that the entire skinning can be done by one operation. The fatback belly and trimmings are not fleshed separately. Furthermore, one machine with an optimum rate of 640 sides per hour handles the task.

Approximately 25 packers currently are producing pigskins for Wolverine, which is interested in securing additional sources, each capable of supplying about 500,000 lbs. of



CHECKING fat level on defatted skin processed by operator (above left) are Neill Vollmer (right), production superintendent, and Fred Lavin, production manager, at plant of The Sugardale Provision Co., Canton, Ohio.

green skins annually. This tonnage is necessary to justify installation of the side flesher and its companion defatting machine. The machine is loaned to the packer who pays the freight, installation cost, maintenance, etc., under a contractual agreement.

REVOLVING DRUM: The flesher usually is located on the cutting floor directly behind the rib lifting station and just in front of the fatback splitter. The machine occupies about 8 ft. of space alongside the cutting

conveyor, forming a 90-deg. angle with the conveyor. The operator feeds the side into the machine, skin side down, placing the fatback edge first into the revolving drum. A guide apron makes this a simple put-in step. A cam-activated, air-operated bar clamps the fatback and pulls the rough side through a spring-loaded knife that is mounted in a frame with universal bearings. The machine is constructed so that when it encounters wrinkles in the belly, it will slide over them. Also, the upward tilt of the knife causes it to act more like a scraper.

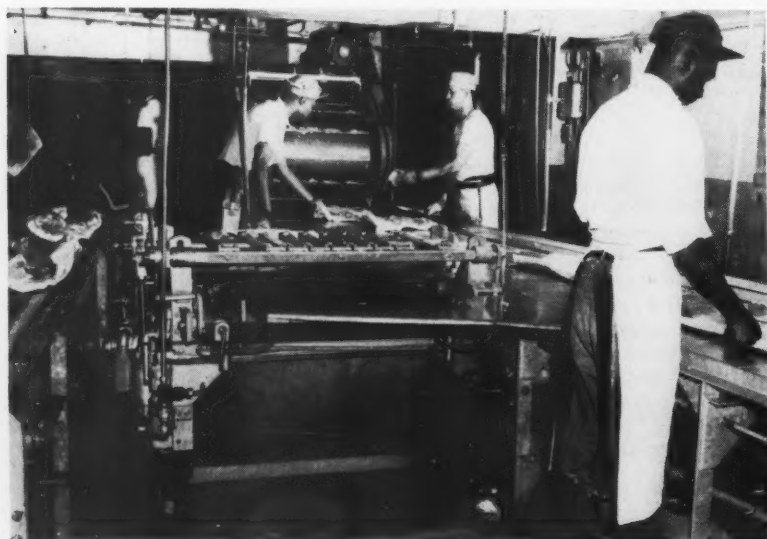
Since the machine was designed as a green skinner to take off a sheet of material that ultimately would become leather, retrimming of bellies is cut to a minimum. Because the skinner exerts little or no pressure on the belly (depending on the clamping bar to pull the belly through the knife), there is little or no belly spreading and no distortion of the flank end.

If a packer wishes to save a certain weight range for dry salt production, the machine operator easily can be trained to by-pass sides in this desired weight range. These sides then are split skin on.

The man who operates the side flesher is not counted as extra help since the skin eventually must be removed either in the cure cellar as a green skin or in the smokehouse alley as a smoked rind.

The man who operates the fatback splitter also takes away the fleshed side from the fleshing unit. Al-

[Continued on page 28]



ANOTHER in-line operation is Hygrade Food Products Corp. plant in Richmond, Va. Employee at left feeds side skinning machine while employee at right removes skinned side from takeaway apron and places it under guide light in preparation for the splitting operation at the fatback splitting machine.

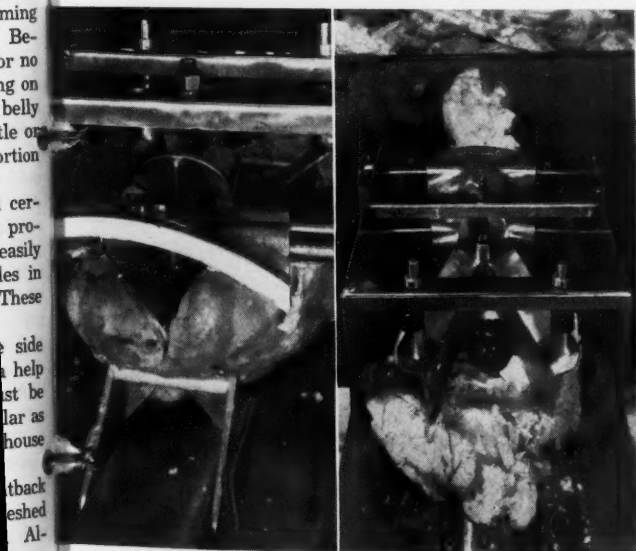


ABOVE: Three-man crew performs the knob splitting and kidney removal operation. One man feeds the intake of splitter while two remove the popped kidneys.

New Machine Speeds And Eases Laborious Task of Removing Kidney from Knob

LEFT: Infeed section has "Y"-shaped guide bar that aids in guiding the knob under the blade while blade housing helps to spread apart the split knob of fat.

RIGHT: Discharge end has plow that spreads the knob fully while a rod underneath pops the kidney upward.



A tedious side operation involved in the breaking and boning of beef carcasses is the removal of the kidney from the knob. Generally the knobs are accumulated and trucked to a separate table where several butchers, depending on the volume, open the knobs, inspect the kidneys and package them. In quality beef the kidney is enveloped with a fat mass several inches in thickness. When the knob is well chilled, it requires a good amount of hand pressure on the knife to split the fat. Several packers have reported to the PROVISIONER that on the average, in hand operations, 35 to 50 knobs can be opened, inspected and the kidneys removed per man per hour.

A machine has been developed recently that conveyorizes and mechanizes this operation. Three men with this unit can handle 840 pieces per hour. This high rate of production is possible because the machine splits the knob mechanically and pops the kidney where it can be removed readily from its covering by workmen stationed at the discharge end of the device.

The cutting plow severs the fell that covers the kidney and also cuts the kidney, but since fissures are normally present in this fancy meat, this cut in no way injures the product. The rated flow of the machine is 1,600 pieces per hour and this number could be handled if the takeaway conveyor were extended to provide the working space for the poppers, it is claimed by the manufacturer of the unit.

Since kidney knobs generally are accumulated and their preparation used to fill in the time of the tender pullers, shank boners, etc., the unit is economically sound for a plant of average volume since it reduces the total time required to perform this sideline operation. With the suggested three-man crew, the hourly output is 280 pieces per man. An additional advantage is that the conveyor paces this operation, which often is done on a straight-time rate, even though the butchers may be working on an incentive basis for their other tasks.

The kidney knob opener is a stainless steel unit. At its intake end, a run-around vertical pusher bar with two stabilizing prongs moves on top of the center stainless steel holding plate. The pusher bar is slotted in an inverted V so the tip of the knob glides under it to allow the prongs to anchor securely in the fat. The pusher bar is powered by a chain on either side of the plate. The first operator centers the kidney knob on the plate and holds it momentarily until the oncoming prongs of the pusher bar are anchored.

The pusher bar guides the knob into the knife assembly which is spring-mounted and can be adjusted for the degree of finish on the knob being split. The bottom section of the knife assembly has a "Y"-type feed that compresses and centers the knob for the fixed cutting blade.

Flaring out on either side of the blade, and forming its top housing, is the spreader plate which spreads the knob as it is cut. The blade in turn terminates in a plow that fully spreads the knob. A rod is welded to the plate and as the knob rides over this section, the plow spreads the suet and the rod pops the kidney, forcing it out of most of its fell.

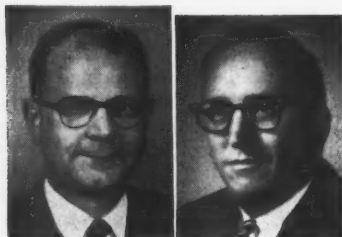
The knob then continues past the two butchers who pull the kidney free of the balance of the fell while the suet is discharged into a chute or container.

The unit can be cleaned quickly and is powered by a ½-hp. splash-proof motor. It is portable so that it can be moved into and out of position as needed.

The machine, for which patents have been applied, is manufactured and sold by Delano Conveyor and Equipment Co. of Chicago, Illinois.

Meat Cut Studies, Portion Control Symposium Will Round Out Purveyors Meeting in Phoenix

"Time Studies in the Fabrication of Selected New Standardized Meat Cuts" is the title of a presentation to be given by C. V. Olmstead, chief of the food service division, Armour and Company, Chicago, at the 18th annual meeting of the National Association of Hotel and Restaurant



C. V. OLMSTEAD

J. N. MCGINNIS

Meat Purveyors, October 24-28, in the Arizona Biltmore Hotel, Phoenix, Arizona.

The talk will be part of a session devoted to standardized meat cuts on the morning of the final day of the meeting. A report by George H. Shenson, chairman of NAHRMP's meat cuts standardization committee, will include showing of slides and description of cuts.

A highlight of the five-day meeting will be a symposium on the production, packaging and marketing of U.S. Choice and Prime portion control meat. Participating in this event will be Ellard Pfaelzer, jr., Pfaelzer Brothers, Inc., Chicago; Edwin Williams, Williams Meat Co., Kansas City, Kan., and Jack Ottman, Ottman and Co., Inc., New York City.

Gregory Pietraszek, technical editor, *THE NATIONAL PROVISIONER*, will present case studies on the control of delivery equipment and operations. Walter J. Hodes, Eugene M. Klein and Associates, Cleveland, will address the meeting in connection with profit-sharing and pension plans. A report on beef cattle improvement also has been scheduled.

Taking part in a symposium on controlling the quantity of sales volume will be Joseph N. McGinnis, Stark, Wetzel & Co., Inc., Indianapolis; Hugo Del Pero, Del Pero Mondon Meat Co., Marysville, Cal., and Eric Heilbron, Heilbron & Sayell Associates, Inc., Chicago.

Also scheduled is a symposium on "Better Service at a Profit," in which noted experts will discuss meat purveying with respect to the following subjects: hotels and restaurants, institutions and hospitals, industrial feeding and cafeterias, air-

lines and railroads, steamships, city and country clubs, driver and sales, and schools and camps.

Social events will include a golf tournament, the premiere of a foreign movie, the annual banquet and a cook-out. Also featured at the meeting will be the presentation of several awards and the first report of NAHRMP's new committee on research and new products.

(For other highlights of the association's 18th annual meeting, see *THE NATIONAL PROVISIONER*, September 17, 1960, page 96.)

Meat Judging New Feature At Pacific International

On October 11, the first intercollegiate meat judging contest ever to be held in the western United States will be launched at Portland, Oregon, according to D. E. Richards, general manager of the Pacific International Livestock Exposition. The contest is sponsored by the National Live Stock and Meat Board in cooperation with the exposition.

At least six western agricultural colleges and universities will participate, including Oregon State College, Washington State University, Brigham Young University (Utah), Fresno State College (California), California Polytechnic Institute (Pomona) and University of Idaho.

Results of the contest will be announced at the awards banquet, Tuesday evening, October 11, at Hotel Multnomah in Portland. The Meat Board's assistant general manager, Max O. Cullen, will preside.

The executive committee of the Pacific International last spring gave its enthusiastic approval to introducing the annual contest in Portland this year during the 50th anniversary of the exposition. The contest will take place in the coolers of the Pacific Meat Company in Portland with the workout for the 18 contestants being held at the Brander Meat Company in Portland on Monday, October 10, the day before the official competition.

At Portland, as with the other contests, each school will have a team of three animal husbandry and meats students in the contest. They will be required to judge classes of beef, pork and lamb wholesale cuts and carcasses and to grade classes of beef and lamb carcasses. A rotating challenge trophy will go to the top school, to be kept by that school until next year's contest. Permanent

possession of the trophy will be the reward of the first school to win the contest three times. The wins need not be in consecutive years. When a trophy is won permanently, a new one is placed in competition.

USDA Evaluates Livestock-Meat Outlook for Fall

Increases in cattle and sheep production during 1960 will result in larger marketings and lower prices this fall than last, according to a USDA review of the livestock and meat situation. Hog slaughter is increasing seasonally but will continue below a year earlier this fall and winter and prices will be higher. Total red meat supplies per person in 1960 probably will be down about a pound from 1959 with a reduction in pork offsetting a gain in beef.

The decline in hog production which began late last fall is slowing down and will probably end by mid-1961. This year's spring pig crop was 16 per cent smaller than in 1959. Producers in 10 Corn Belt states reported in September that they had reduced early fall farrowings by 7 per cent but planned to increase late fall litters 3 per cent. They also reported intentions to farrow 4 per cent more sows in December-February than last winter. If the entire 1961 spring crop should show an increase, as now seems likely, the downswing in production would be shortest on record.

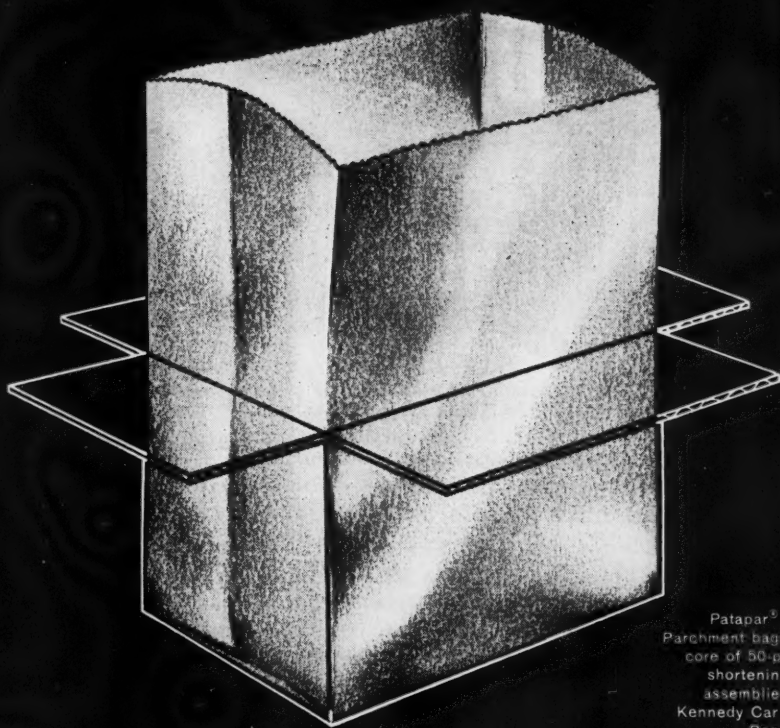
Hog slaughter rates picked up in August and prices declined contrasessionally. Part of this price decline was regained early in September. Hog prices are expected to decline seasonally this fall but will continue well above prices last fall. The trend toward earlier farrowing was interrupted this year and market supplies of 1960 spring pigs will likely reach a peak late in the year.

Prices of hogs will probably continue above a year before through the first half of 1961. Prices in the fall of 1961 will probably be below this fall if the total spring pig crop is up from this year.

On July 1, the number of cattle and calves on feed in 21 states was 4 per cent greater than a year earlier. Fed cattle marketings for July-August were a little larger than a year before. The number of well-finished cattle for marketing this fall may be a little larger than last fall. Prices this fall are expected to continue close to current levels but could advance moderately late this year.

Prices of feeder cattle recently have been below 1959 levels by a greater margin than fed cattle.

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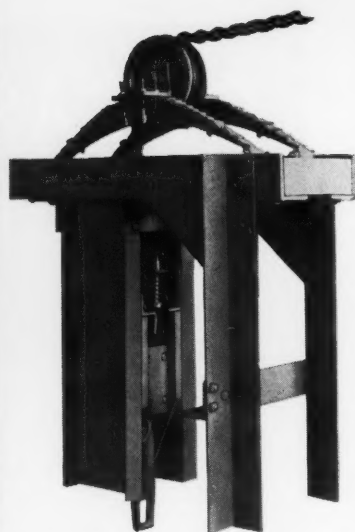
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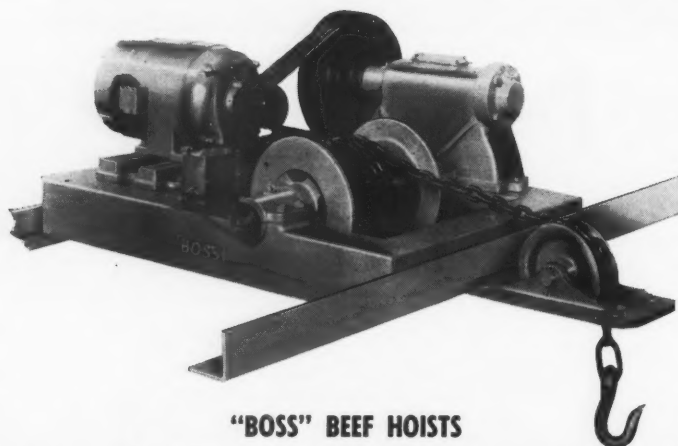


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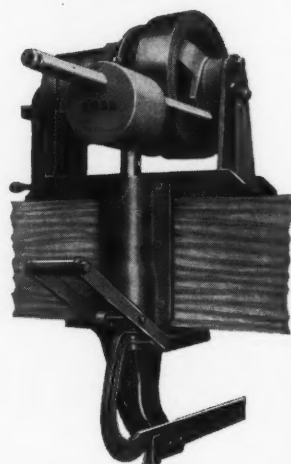
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What the Packers and Stockyards Act Means to the Meat Packer Today

By GLENN G. BIERMAN
Packers and Stockyards Division

More than 2,300 meat packers are now operating under the jurisdiction of the Packers and Stockyards Act. All of these firms either purchase livestock outside the state or at posted stockyards or they manufacture or prepare meat or meat food products for distribution or shipment in interstate commerce.

For most of them, their contact with this federal law, administered by the USDA's Agricultural Marketing Service, is confined to such requirements as filling out an annual report of operations, having their livestock scales tested regularly, and having their livestock buyers registered with the Secretary of Agriculture.

However, the coverage of the P&S Act is far from being limited to such routine matters. It is designed to preserve free and open competition for livestock and for meats, so that each will bring its true value in the market place. To accomplish this goal, it was written in extremely broad and comprehensive language.

Congress enacted this law in 1921 in the belief that the livestock and meat industry is one of the key industries of the country and that its practices could seriously affect the entire agricultural economy as well as the consuming public.

This is as true today—if not more so—than when the Act was passed. Today the meat packing industry is responsible for buying and paying for more than \$10,000,000,000 worth of livestock and poultry every year—approximately 35 per cent of the total production of agriculture and in some states as high as 75 per cent of farm and ranch production.

Meat and poultry are the key items in the diet of the consumer and represent nearly 25 per cent of his budget for food. The consumer is more concerned day-to-day with the price, the quality, and the availability of meat and poultry than with any other product or group of products offered for sale to the public by any industry.

And so the effective enforcement of the P&S Act—which sets up a code of fair conduct for this industry—is of vital concern to all.

Basically, the act as it applies to meat packers prohibits deception, unfairness, unjust discrimination or preference, apportioning of supplies, and other restrictive and collusive practices which serve to destroy or limit competition.

These prohibitions serve to protect not only the producer of livestock and the consumer of meat, but also the packer from unfair practices of his competitors. They provide safeguards to his business freedom which permit him to succeed or fail in a free economy on the basis of his own merits.

The act applies to the practices of a packer which affect others—the seller of livestock, the buyer of meat and the packer's competitors.

Investigation of these practices is carried out by the Packers and Stockyards Division of AMS, principally through examination of the packers' annual reports and of their records (under the law, packers are required to keep records which will fully and correctly disclose all transactions involved in their business), through requests for information, and through the interviewing of packers and other persons.

The number of complaints and investigations handled by the P&S Division has increased several-fold during the past few years. A substantial number of these complaints pertain to unfair, deceptive or discriminatory meat selling practices. One of the most common of these is misrepresentation of products offered for sale, particularly misrepresentation of quality. In addition to deceiving customers, these practices frequently enable the dishonest firm to undersell its honest competitor.

Other complaints investigated include discriminatory promotional programs, restrictive sales agreements, false weighing, collusion in pricing livestock, and other deceptive livestock buying practices.

An increase in recent years in the number of packers failing to pay for livestock purchased has caused the P&S Division to give increasing attention to this problem so as to reduce losses to livestock sellers.

The meat packer, as well as the livestock seller, benefits from the regulation of the livestock market-

ing industry under the act. In this area, the law provides that all packers shall be permitted to compete for livestock supplies at posted markets. It requires accurate scales, honest weights and adequate facilities at reasonable rates. In addition, agents may charge only their approved schedule of rates on file with the Department.

Under the act, every purchaser is entitled to a full and accurate accounting of his purchase. The act further establishes a procedure under which a complaint may be filed with the Department for reparation against any stockyard company or registrant under the act.

Thus, the packer's purchases of livestock and poultry, as well as his sales of meat, meat products, poultry and poultry products, are covered by the broad provisions and protections of the P&S Act.

USDA Acts on 2 Alleged Violations of P&S Act

The U. S. Department of Agriculture took separate action recently against two meat packing companies, charging both with violation of Section 202 (a) of the Packers and Stockyards Act, which prohibits packers from engaging in any "unfair, unjustly discriminatory, or deceptive practice or device in commerce."

The USDA has announced issuance of an order requiring Rosenthal Packing Co., Fort Worth, Tex., to pay promptly for livestock purchased at posted Texas stockyards.

The order states that while the packing firm and the Texas stockyards at which it purchased livestock had entered into no express agreement on time of payment, there was an established custom for payment at the stockyards. In failing to pay for livestock within the time prescribed by this custom, the company was said to be in violation of Section 202 (a) of the P&S Act.

According to the order, the delay constituted an unfair act since it placed the markets in the position of financing the packing firm's purchases, contrary to the agreement of the parties to the transaction.

Also charged by the USDA with failure to pay for livestock purchased were Bogart-Central Packing Co., Inc., Brooklyn, N. Y., and its officers: Anna B. Serxner, president; Louis Soss, vice president and treasurer, and Henry Getzfeld, secretary.

In support of this charge, the USDA cites a number of livestock purchases made by the company in

a two-week period during February-March, 1959, for which payment was not made, and states that the firm made the purchases despite the knowledge that it was insolvent and had been since January 31, 1959. The complaint also says that the company represented its financial condition as satisfactory to commission agents who purchased livestock on the firm's order and for the company's account.

A hearing to determine whether the respondents have, in fact, violated the P&S Act will be held in Brooklyn on October 19, unless the respondents waive hearing either expressly or by failure to answer the USDA complaint and notice of hearing. Bogart-Central's officers have the right to appear at the hearing and show cause why an order should not be issued requiring them to cease and desist from violating the act in the manner charged.

Copies of the USDA decision and order regarding Rosenthal Packing Co., P&S Docket No. 2412, and the USDA complaint and notice of hearing regarding Bogart-Central Packing Co., Inc., P&S Docket No. 2505, may be obtained from the Packers and Stockyards Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

Armour Service Supplies Meat Photos to Retailers

A new service to provide retail food stores with a selection of 20 photographs of prepared meat dishes for use in newspaper advertising has been inaugurated by Armour and Company, Chicago.

The photos, supplied as 8 x 10 in. glossy black-and-white prints, are of high appetite appeal. Each of the

dishes is photographed in an attractive table setting and suggests different menu ideas.

Included are beef rib roast, porterhouse steak, blade bone pot roast, round steak, chopped beef patty, pork loin roast, pork chops, veal leg roast, veal loin chops, leg of lamb, lamb loin chops, fully cooked ham, canned ham, center slice ham, bacon and eggs, frankfurters, pork sausage patties, cold cuts, stuffed turkey and fruit pie with lard crust.

Handbook Explains Label Control Program of MID

Purposes of the marking and label control program of the Meat Inspection Division, U. S. Department of Agriculture, are: 1) to require informative labeling, 2) to prohibit the use of false or misleading labeling, 3) to prevent adulteration of product and 4) to prevent unfair trade practices, according to Agriculture Handbook No. 190 released recently by the USDA.

The 20-page booklet, which outlines standards of the label control program, also furnishes details on classification of an article as a meat food product, preparation of labeling material, branding devices for marking meat and meat products, use of labels, domestic meat labels, approval of certain labeling material by inspector in charge, distribution of approved copies and rescindment of label approvals. It lists addresses of meat inspection offices at important points of entry.

According to the literature, the required features of a trade label include: 1) the true name of the product, 2) the word "ingredients" followed by a list of the contents when the product is fabricated from two or more ingredients, 3) the name and

place of business of the packer, manufacturer or person for whom the product is prepared, 4) an accurate statement of the quantity of contents and 5) the inspection legend.

The handbook contains illustrations of containers, brands, labels and forms. Specifications and exact dimensions of labels are given.

Low-Salt Dietetic Bacon Introduced by Merkel, Inc.

An exclusive new meat product, a low-salt bacon, which is said to be full-flavored and delicious, is being introduced by Merkel, Inc., Jamaica, N. Y., under the brand, "Meat-etic."

While of primary interest to customers on low-salt diets who have been unable to enjoy regular bacon, the new product is also suited to people who like food lightly salted.

The "Meat-etic" brand bacon is said to have the appetite appeal, aroma and taste of regular bacon, but to possess less than a fourth of the sodium of regular bacon. A slice of Merkel's "Meat-etic" brand bacon has only 20 mg. per slice compared to 96 mg. per slice for regular bacon.

Results of a clinical study indicate that many people who are unable to include bacon in their diets due to the necessity of low-sodium intake can enjoy this bacon. No side effects were reported and palatability was said to be high.

The new bacon is available in 6- and 12-oz. packages. The bacon is exclusive with Merkel, Inc., and a patent is pending on it. The bacon is being test-marketed in the Jamaica area of Queens County. This initial campaign will be backed by 1,000-line newspaper advertisements; coverage in the grocery and meat trade press, and a regional medical publication.

New Plant of Sinai Kosher

[Continued from page 14]

with a table mounted International Stapler. The cartons are put on a conveyor that carries them into the Rapids Standard live storage rack system. Since the live racks are loaded from one side and unloaded from the other, product freshness is assured, says Loewenstein.

In packaging some of its consumer items, such as sliced tongue, pastrami and beef fry, the firm uses Milprint's high gloss multicolor window cartons into which clear pouches are placed. The back side of the carton features a full platter of suggested ways of serving the packaged product.

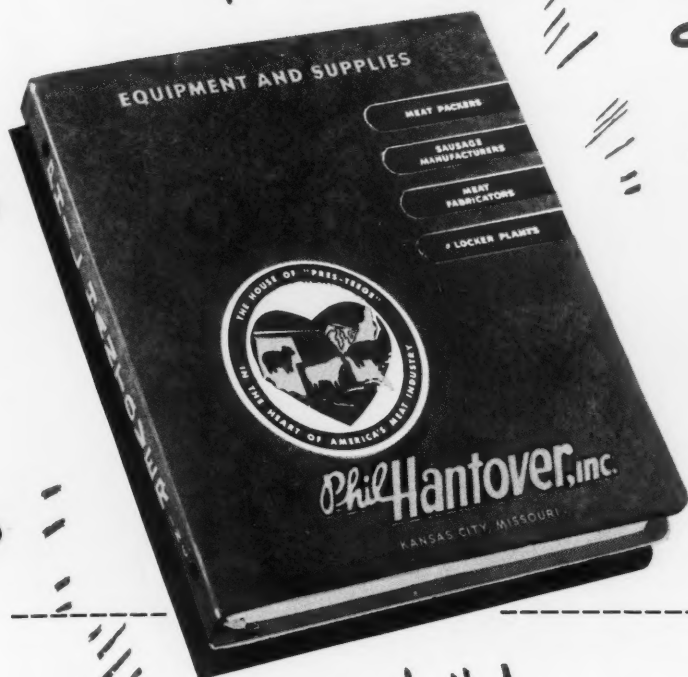
Cooler doors in the plant were made by Jamison.

All work area walls are tiled to at least splash height to facilitate sanitizing.

The plant is insulated with Styrofoam. The refrigeration system was installed by Midwest Engineering and Equipment Co., Frick representative.



FRANK EVAMOW, 38-year veteran, and sausage foreman, examines chub product in the firm's holding cooler.



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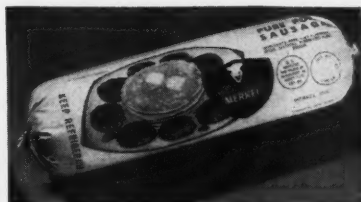
1850 WEST 43rd ST. • CHICAGO 9, ILL.

Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



OVER TWO TONS of "First Prize" cocktail frankfurts were served to 130,000 persons who visited the Tobin Packing Co. exhibit at the 1960 New York State Fair. More than nine tons of Tobin's "First Prize" hots were sold by 14 concessionaires on the fair grounds who featured Tobin products exclusively. The Fair's theme, "Spotlighting New York State Foods," presented an opportunity for Tobin to display its products. The company had 1,200 sq. ft. of space in the food exposition building and a 60-ft. exhibit was built featuring an 8-ft. revolving illuminated "First Prize" trademark; 4-ft. high cut-outs of the "Tobin Twins," trade characters in the company's promotion; a kitchen; large cut-outs of the Good Housekeeping seal and the federal inspection stamp, and two self-service cases stocked with Tobin products. Colorful recipe booklets were distributed to 82,000 visitors. An educational film depicting meat plant operations was shown continuously. The film, entitled "The First Prize Story," took first prize at the American Film Festival in competition with 250 industrial films; it won the Chris award at the Columbus Film Festival, and was chosen to represent U.S. at Venice Festival.

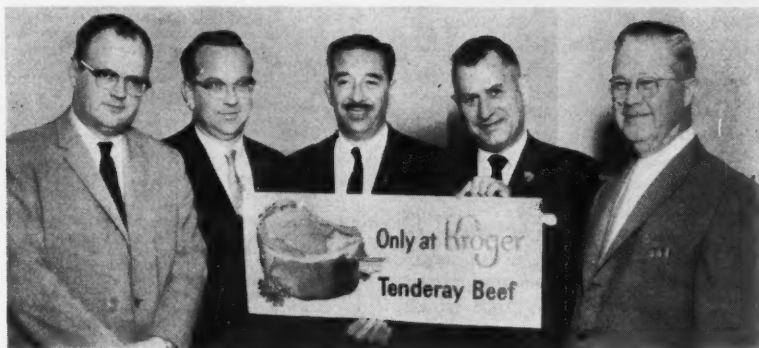


SWIFTER WRAPPING and more uniform packaging of its pure pork sausage are said to be among benefits achieved by Merkel, Inc., Jamaica, N. Y., in changeover to five-color, rotogravure-printed opaque poly chubs. Converted and supplied in roll stock by Milprint, Inc., Milwaukee, poly is wrapped on Kart-ridg-Pak machinery at rate of about 33 packages a minute. Merkel is a division of Williams-McWilliams Industries, Inc., and distributes its meat products throughout the metropolitan New York area. Chub package also is said to be easier to handle.



MYLAR AND POLYETHYLENE are mated to form revised vacuum pouch now being used by American Kosher Provisions, Inc., Brooklyn, to package its all beef frankfurters. Two materials are combined and pouch is reverse printed flexographically in four colors by Milprint, Inc., Milwaukee. Package is said to give better product protection and brand identification. New design also stresses USDA and rabbinical supervision of producer's manufacturing procedures.

FULL-COLOR serving suggestions are shown against bright red and yellow background in 1-lb. bacon pack of I. Klayman & Co., Philadelphia.



BEEF ROAST was the theme of the car card with which The Kroger Company won the August award from the National Association of Transportation Advertising, Inc. Judges were: Albert J. Maleski, advertising manager, Libby, McNeill & Libby; R. Jack Scott, president, R. Jack Scott, Inc.; Tobin Carlin, account executive, McCann-Erickson, Inc.; Marshall Edinger, vice president, Phillips & Cherbo, Inc., and Arthur Holland, president, Malcolm-Howard Advertising Agency. Kroger card will be entered in annual contest.

Pigskins for Leather

[Continued from page 16]

though rated at 960 sides per hour, the fleshing works best at about 650 sides per hour.

IMPROVED PRODUCTIVITY:

Management of the Sugardale Provision Co., Canton, O., one of the pigskin suppliers, feels that the operation materially improves productivity since skin from the belly, back and trimmings is removed in one operation. With a cutting rate of 130 head per hour, the rib lifter also is the fleshing machine feeder. The sides arrive at his station via conveyor with the rib on. He places the sides under an air-operated clamp which holds them for rib lifting. Afterward, he releases the clamp and slides the deribbed sides into the fleshing machine. The fatback splitter removes them from the machine's table.

At Peet Packing Co., Chesaning, Mich., the fleshing is part of an in-line cutting operation. "We have found also that the skinner fits in very well with our Sharples operation inasmuch as we have our fatbacks skinned at no extra labor charge along with all our trimming skin from the bellies," states Doug Peet, vice president of the Michigan packing concern.

Once the skins have been removed from the cutting floor by cart, conveyor or drop chute, they are fleshed on a Wolverine dry type fleshing machine manufactured by the Stehling Co. The clamping bar leaves a large wedge, 1.5 x 0.375 x 0.5 in. thick, which has to be fleshed. Fleshing costs vary from plant to plant, but usually are no higher than 0.5¢ per lb., says Krause. Generally speaking, the additional fat recovery possible from fleshings with this machine—about 20 per cent—pays for this operation in greater product fat yield, according to Robinson.

Wolverine and other buyers discount skins or fleshings with excess fat, he observes.

Because of the wedge present on the back, it is not possible to skin plain bellies through the Wolverine skinner and only rough sides are economically feasible. On the rough sides, the flank trimmed in squaring the belly is the section from which the wedge is cut.

After the skins are fleshed, they are tied with one piece of regulation hide cord, folded into bundles of 10 to 15 skins and either brined or frozen. If brined, the skins are held in a refrigerated room in 100° salometer pickle for a minimum of 72 hours. Since the skins are perish-

able and the brining is merely a holding action, it is important that the skins have a cover pickle at all time and that they be held at cooler temperatures (40° to 50° F.). Prior to shipping, they are drained for 24 hours and loaded loose into a car or truck. They are accumulated in lots of 36,000 lbs. for shipment and are shipped under refrigeration that will maintain the temperature at 40° F. en route.

FROZEN BLOCKS: Some packers, such as Luer Packing Co., Los Angeles, or Geo. A. Hormel & Co., Fremont, Neb., freeze the skins in reusable boxes and ship them as frozen blocks.

Wolverine has a bonus system based on the percentage of upper leather suitable for shoe production that the shipment will yield. Under this system the base price can be increased as much as 5¢ to 6¢ per lb.,

reports vice president Krause.

A good skin is defined as one being free of holes, cuts, burns, machine damage and spoilage caused by improper refrigeration or handling. Holes are exclusive of the loin puller's hole. The quality is determined by a test soak at the tanner with a representative sample from the shipment. It takes about two weeks after receipt of the shipment to perform the quality test on the skins, he observes.

The price paid also includes a bonus for fat content under 8 per cent as determined by fleshing at the tannery. If the quality is under or fat is over the specifications, a penalty is deducted.

Based on current prices for alternate products, a medium-sized packing plant dressing 12,000 hogs weekly and processing the sides for pigskin can increase its product return by about \$3,600 per week or \$187,000 per year, according to Krause.

To produce good leather, the collagen of the skin cannot be damaged by improper scalding and/or singeing, Robinson emphasizes. This fact is determined by plant visits, along with chemical analysis, before any agreement to purchase pig sides is consummated, he notes.

Wolverine at present is building an experimental machine to skin a double side and flesh the skin at the same time.

To help the packer produce desirable pigskins, the firm has developed an automatic singer.

NIMPA Sets Dates for Two Accounting Meetings

Donald B. Agnew, U. S. Department of Agriculture economist, will be the guest speaker at the Eastern division accounting conference of the National Independent Meat Packers Association, October 14, in the Hotel New Yorker, New York City, according to chairman Ken Tinsley, Arbogast & Bastian, Allentown, Pa.

Agnew has been working with the conference on the fresh pork survey sponsored by NIMPA. The meeting will begin with a "Dutch Treat" luncheon at noon.

The Southern division NIMPA accounting conference will meet on October 21 at the Piedmont Hotel, Atlanta, according to chairman Coy B. Melvin, Lykes Bros. Inc., Tampa, Fla. A new format—a workshop session covering specific problems in meat packing accounting procedures—will be featured at this Southern division meeting of the accounting conference.

STATEMENT REQUIRED BY THE ACT OF AUGUST 24, 1912, AS AMENDED BY THE ACTS OF MARCH 3, 1933, AND JULY 2, 1946 (Title 39, United States Code, Section 233), SHOWING THE OWNERSHIP, MANAGEMENT, AND CIRCULATION OF The National Provisioner, published weekly at Chicago, Illinois, for October 1, 1960.

1. The names and addresses of the publisher, editor, managing editor, and business managers are:

Publisher, The National Provisioner, Inc., 15 West Huron Street, Chicago 10, Illinois.
Editor, Edward R. Swem, 15 West Huron Street, Chicago 10, Illinois.
Managing editor, none.

Business Manager, Lester I. Norton, 15 West Huron Street, Chicago 10, Ill.

2. The owner is: The National Provisioner, Inc. Chicago 10, Ill.; Exchange National Bank of Chicago as conservator of estate of Edwin C. Aldrich, 130 S. LaSalle St., Chicago 90, Ill.; Paul P. Aldrich, 21 Georgia Av., Ferguson 21, Mo.; Mason P. Aldrich, 1148 Pine Street, Glenview, Ill.; Helen A. Bennett, 520 Humiston Drive, Bay Village, Ohio; Rudolphina Borchmann, c/o Dr. Doremus, R.D. 2, Stowe, Vermont; Senta v. S. Greene (Mrs. J. W.), 951 Scenic Drive, Knoxville 19, Tenn.; Ernest V. Heyn, Elmwood Lane, Westport, Conn.; Thomas McErian, 233 Broadway, New York 7, N. Y.; Geo. E. Moesel, trustee u. W. Frieda S. Heyn, Dec'd, 21 E. 40 St., New York 16, N. Y.; Edith H. Myers (Mrs. J. R.), 53 Hilltop Trail, Sparta, New Jersey; Lester I. Norton, 1451 Baffin Rd., Glenview, Illinois; Huberta C. Reid (Mrs. J. H.), 34 Chelmsford Rd., Rochester, New York; Anne E. Smutny, 53 Hilltop Trail, Sparta, New Jersey; Ernest V. Heyn, trustee for S. v. S. Greene, 171-20 Mayfield Rd., Jamaica 32, N. Y.; Alice W. Voorhees (Mrs. R. O.), 171-20 Mayfield Rd., Jamaica 32, N. Y.; Laura B. McCarthy, 263 Palisade Av., Yonkers, N. Y.; Hilda Rathemacher, (Mrs. Henry), 45 Sutton Crest, Manhasset, N. Y.; Dorothy Schweitzer, (Mrs. Jerome), 45 Sutton Pl., S., New York 22, N. Y.; Constance Hermann (Mrs. Arthur F.), 5 Cobb Lane, Corner Brook, Newfoundland, Canada, and Edward R. Swem, 647 Judson Avenue, Evanston, Ill.

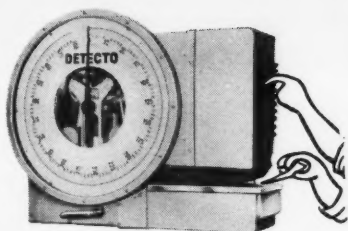
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5. The average number of copies of each issue of this publication sold or distributed, through the mails or otherwise, to paid subscribers during the 12 months preceding the date shown above was: 9,291.

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EDWARD R. SWEM, Editor
LOUIS A. LEVI
(My commission expires July, 1964)



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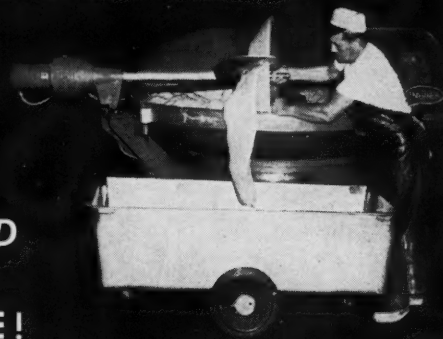
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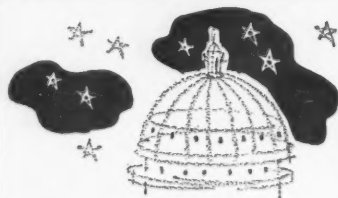
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Once-a-Day Cleaning of Skinning Knife is Enough



DICK SAITTA prepares to clean hide skinning knife at end of work day.

Our plant finds it necessary to grease and clean the Jarvis powered hide skinning knife only once a day, claims Dick Saitta, plant engineer, O'Neill Packing Co., Omaha.

The plant, which recently began rail dressing operations with a line rated at 75 head per hour, uses the hide skinning knife at approximately 15 stations. The secret of this type of streamlined powered knife care lies in the correct lubricant and sharpening technique, Saitta says.

Most plants have found it necessary to clean the powered knife about three times a day—at the morning break, during the lunch hour and at the end of the day.

At the O'Neill plant, however, the knives are cleaned and greased only at the end of the day's operation, although spares are available for the knife that might be dulled inadvertently.

The lubrication used is Standard Oil's Superlub No. 57 which will protect the tool against heating and grit contamination, Saitta claims.

For sharpening the knife, the plant uses a medium grinding wheel that is oscillated in a half turn at 40.6 revolutions per minute by a motor-driven camming device. The operator places the knife on the grinding stone and holds it for several minutes while the motor turns the grinding stone, sharpening the knife.

This simple procedure is all that is required, he reports.

Tallow Team from Japan To Tour U.S. in November

A five-member tallow team from Japan is scheduled to arrive in the United States around November 3 to observe and study U.S. marketing and sales promotion methods for soap, according to the National Renderers Association, Chicago. The team, which will arrive on the West Coast, is expected to remain for three or four weeks.

The group is being brought to the United States by the U.S. Department of Agriculture, Foreign Agricultural Service, and the NRA in connection with the All Japan Soap Association project, which is in its third year of a cooperative effort to increase markets for U.S. surplus tallow. Japan is reported to be the

second largest buyer of American tallow in the world.

NRA first vice president Myer O. Sigal will meet the team on the West Coast and tour with it throughout the country. He will accompany the members to the NRA annual convention in Dallas, November 9-12, where they will be guests of honor.

The tallow team will consist of: Iyoo Hongo, leader of the group and standing director of Lion Fat Industry Co., Ltd., a soap manufacturing concern; Kennosuke Kamata, executive director, All Japan Soap Association; Iku Kumoto, president, Nippon Soap Co., Ltd.; Kenji Ta-kaoka, interpreter, All Japan Soap Association, and a representative (not yet named) of the Japanese importers of fats and oils.



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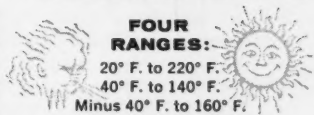
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ALL MEAT... output, exports, imports, stocks

Meat Production Rises, While Hog Kill Lags

Increased production of beef, veal and lamb and mutton were more than enough to offset the reduced slaughter of hogs as volume of meat produced under federal inspection for the week ended October 1 rose to 440,000,000 lbs. from 432,000,000 lbs. for the previous week and 417,000,000 lbs. in the same period a year ago. Cattle slaughter, numbering about 15,000 head larger than the week before, was about 71,000 head above the 1959 count—the widest spread of the year. Hog slaughter, meanwhile, continues to lag and numbered about 168,000 head smaller than last year. Calf kill was at its highest level in some time. Estimated slaughter and meat production by classes appear below as follows:

BEEF			PORK (Excl. lard)		
Week Ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Oct. 1, 1960	420	241.9	1,250	168.2	
Sept. 24, 1960	405	234.1	1,255	171.1	
Oct. 3, 1959	349	204.6	1,418	188.7	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD.	
Week Ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.		Mil. lbs.	
Oct. 1, 1960	125	15.4	310	14.3		440	
Sept. 24, 1960	115	13.6	295	13.6		432	
Oct. 3, 1959	101	12.1	261	12.0		417	

1950-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.
1950-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)						
CATTLE			HOGS			
Week Ended	Live	Dressed	Live	Dressed		
Oct. 1, 1960	1,010	576	234	135		
Sept. 24, 1960	1,005	578	237	136		
Oct. 3, 1959	1,025	586	232	133		

CALVES			SHEEP AND LAMBS			LARD PROD.	
Week Ended	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.	
Oct. 1, 1960	215	123	96	46	—	42.2	
Sept. 24, 1960	205	118	95	46	—	42.4	
Oct. 3, 1959	205	120	95	46	13.4	44.2	

USDA Plans To Buy Canned Beef and Gravy For Schools

The U. S. Department of Agriculture has announced plans to buy canned beef and gravy for schools participating in the National School Lunch Program. Purchases will be made with funds transferred by Congress from Section 32 for use under the National School Lunch Act, according to the report.

Beef and gravy will be purchased only from vendors operating under federal inspection in order that the product purchased may be shipped in interstate commerce. The product must be prepared from domestically slaughtered and processed beef.

Offers also will be considered only from vendors who have certificates on file with USDA certifying they are in compliance with the Humane Slaughter Act of 1958, PL 85-765. Beef and gravy must be packed in 29-ounce cans and be prepared in accordance with Schedule FF—September, 1960, 'USDA for Beef And Gravy, Canned.' Details of the purchase program are in invitation to bid No. 2 announcement LSP-4. Both of these are being mailed to

the meat industry early next week.

Offers either by letter or telegram are due by 2 p.m. (EDT) each Tuesday until further notice, beginning October 11. Acceptances will be made by telegram filed by midnight Friday following receipt of offers. Deliveries under the first awards are to be made during the period November 14 to December 10.

Copies of the invitation and other information concerning offers may be obtained from the Livestock Division, A.M.S., U. S. Department of Agriculture, Washington 25, D. C.

Meat Prices Spring Upward

Meats were among consumer commodities which increased in price during the week ended September 27, according to the Bureau of Labor Statistics. The average wholesale price index on meats rose to 96.7 from 96.1 for the previous week, while the average primary market price index at 119.5 was up from 119.4 for the week before. The same indexes for the corresponding week last year were 98.2 and 119.2 per cent, respectively. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

USDA Ground Beef Purchase Last Week Is 5,922,000 Lbs.

The U. S. Department of Agriculture announced the purchase late last week of an additional 5,922,000 lbs. of ground beef in its continuing program to help support the cattle market and to provide meat for schools participating in the National School Lunch program. A total of \$10,134,000 of Section 32 funds has been spent through last week on 25,074,000 lbs. of the meat bought since the start of the buying program.

Offers were accepted from 28 out of 30 bidders who offered a total of 6,930,000 lbs. of ground beef. Prices paid for the meat ranged from 40.38¢ to 40.50¢ per lb. Delivery will be during the period October 24 through November 5. No offers to sell frozen ground lamb were received by the USDA last week. Further offers to sell will be sought next week.

Oregon Meat Inspectors Pass 34,873, Bar 70 Animals In July

Oregon meat inspectors passed 34,873 head of animals in July—and another 70 were rejected because they couldn't meet the standards for wholesomeness, the state department of agriculture meat inspection office has reported.

In July, inspectors condemned 72,146 lbs. of edible offal, mostly livers. Also, 165 lbs. of processed meats were condemned.

Inspections for the month covered 99 slaughterhouses, four mobile slaughterers and 40 poultry and rabbit processors. Meat inspectors also made sanitary checks in 516 retail markets, 111 locker plants, 47 processing plants and 13 poultry and rabbit establishments.

Authorize Tallow For Korea

A total of \$500,000 worth of inedible tallow for Korea has been authorized, the International Cooperation Administration has announced. The current contract period ends October 31, and the final delivery date is December 31, 1960. The tallow must be accompanied by weight and analysis certificates and a certificate that it was produced in the United States.

PET FOOD PRODUCTION

Canned food and canned for fresh frozen food component for dogs, cats and like animals, prepared under federal inspection and certification for the week ended September 17, totaled 5,428,215 lbs.

PROCESSED MEATS . . . SUPPLIES

Meat Processors Tone Down Rate Of Operations In August; Sausage Production Above Last Year

PROCESSORS of meat and meat food products eased up on their rate of operations in August, with the aggregate volume of 1,694,406,000 lbs. of products handled suggesting a smaller average rate than the 1,390,687,000 lbs. processed in the shorter period last year. Produc-

tion of sausage room products, however, showed moderate gains over last year's rate.

Sausage production at 181,139,000 lbs. in five August weeks was the second largest for a similar period this year and compared with 139,252,000 lbs. produced in four weeks

last year. Production of meat loaves, head cheese, chili, etc., also indicated a slightly higher rate than last year.

Preparation of pork products was uneven, with that of sliced bacon averaging lower than last year, while lard rendering averaged somewhat higher than in the shorter period last year 178,036,000 lbs., compared with 147,611,000 lbs. in August, 1959.

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—JULY 31 THROUGH SEPTEMBER 3, 1960, COMPARED WITH FOUR-WEEK PERIOD, AUGUST 2 THROUGH 29, 1959

	July 31-Sept. 3 1960	Aug. 2-29 1959	35 Weeks 1960	34 Weeks 1959
Placed in cure—				
Beef	14,988,000	11,837,000	107,008,000	98,625,000
Pork	334,426,000	280,700,000	2,289,858,000	2,320,198,000
Other	849,000	119,000	4,486,000	626,000
Smoked and/or dried—				
Beef	4,377,000	5,363,000	33,712,000	34,709,000
Pork	253,414,000	210,526,000	1,708,081,000	1,702,479,000
Cooked Meat—				
Beef	8,808,000	6,302,000	62,485,000	57,380,000
Pork	27,597,000	23,622,000	181,592,000	193,981,000
Other	243,000	241,000	1,628,000	1,482,000
Sausage—				
Fresh finished	20,270,000	17,071,000	167,597,000	163,188,000
To be dried or semi-dried	14,135,000	10,430,000	85,548,000	83,151,000
Franks, wieners	76,516,000	59,005,000	492,465,000	458,009,000
Other, smoked, or cooked	70,218,000	52,746,000	461,375,000	420,609,000
Total sausage	181,139,000	139,252,000	1,208,985,000	1,124,957,000
Loaf, head cheese, chili, jellied prod.	20,765,000	16,007,000	139,033,000	133,249,000
Steaks, chops, roasts	58,888,000	48,439,000	412,643,000	374,522,000
Meat extract	642,000	324,000	1,956,000	2,753,000
Sliced bacon	108,507,000	90,590,000	720,309,000	696,946,000
Sliced, other	32,690,000	23,683,000	208,065,000	180,587,000
Hamburger	21,413,000	15,768,000	139,207,000	125,320,000
Miscellaneous meat product	19,134,000	11,544,000	133,342,000	110,412,000
Lard, rendered	176,036,000	147,611,000	1,387,267,000	1,390,956,000
Lard, refined	123,497,000	120,647,000	1,021,273,000	1,025,727,000
Oleo stock	5,285,000	46,894,000	56,028,000	56,028,000
Edible tallow	39,324,000	24,893,000	249,804,000	222,248,000
Compound containing animal fat	72,559,000	58,690,000	517,044,000	477,638,000
Oleomargarine containing animal fat	8,707,000	8,025,000	93,572,000	72,687,000
Canned product (for civilian use and Dept. of Defense)	180,770,000	141,108,000	1,548,296,000	1,452,738,000
Totals*	1,694,406,000	1,390,687,000	12,218,953,000	11,846,643,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then smoking, slicing.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION, JULY 31 THROUGH SEPTEMBER 3, 1960

	Slicing and Institutional or Shelf Sizes 3 lbs. or over)	Consumer Packages 3 lbs. (under 3 lbs.)
Luncheon meat	14,131,000	11,363,000
Canned hams	23,030,000	504,000
Corned beef hash	308,000	4,459,000
Chili con carne	1,102,000	15,711,000
Viennas	390,000	5,220,000
Franks, wieners in brine	1,000	260,000
Deviled ham		1,177,000
Other potted or deviled meat food products	6,000	2,338,000
Tamales	334,000	4,099,000
Sliced dried beef	23,000	269,000
Chopped beef		708,000
Meat stew (all products)	395,000	10,167,000
Spaghetti meat products	232,000	9,479,000
Tongue (other than pickled)	42,000	35,000
Vinegar pickled products	871,000	1,708,000
Bulk sausage		483,000
Hamburger, roasted or corned beef, meat and gravy	1,087,000	2,541,000
Soups	1,992,000	18,280,000
Sausage in oil	573,000	320,000
Tripe		420,000
Brains		209,000
Loins and picnics	2,834,000	710,000
All other meat with meat and/or meat by-products—20% or more	1,204,000	5,105,000
Less than 20%	1,110,000	25,992,000
Totals	49,671,000	121,556,000

DOMESTIC SAUSAGE

Pork sausage, bulk (ccl., lb.)	
in 1-lb. roll	31 @ 42½
Pork sausage, bulk	
in 1-lb. package	54 @ 58
Franks, sheep casing	
in 1-lb. package	63 @ 68
Franks, skinless	50 @ 52
Bologna, ring, bulk	51 @ 56
Bologna, a.c., bulk	37 @ 41½
Smoked liver, a.c., bulk	37 @ 42½
Polish sausage, self-service pack	55 @ 72
Smoked liver, n.c., bulk	51 @ 53
New Eng. lunch spec.	63 @ 69
Olive loaf, bulk	47 @ 53½
Blood and tongue, n.c.	46½ @ 69
Blood, tongue, a.c.	45½ @ 65
Pepper loaf, bulk	50½ @ 67½
Pickle & Pimento loaf	43½ @ 53
Bologna, a.c., sliced	
6, 7-oz. pack, doz.	2.65 @ 3.60
New Eng. lunch spec., sliced, 6, 7-oz., doz.	4.05 @ 4.92
Olive loaf, sliced, 6, 7-oz., doz.	3.00 @ 3.84
P.L. sliced, 6-oz. doz.	2.85 @ 4.80
P&P loaf, sliced, 6, 7-oz., dozen	2.85 @ 3.60

DRY SAUSAGE

(Sliced, 6-oz. package, lb.)	
Cervelat, hog buns	1.05 @ 1.07
Thuringer	64 @ 66
Farmer	89 @ 91
Holsteiner	87 @ 89
Salami, B.C.	1.01 @ 1.03
Salami, Genoa style	1.12 @ 1.14
Salami, cooked	55 @ 57
Pepperoni	91 @ 93
Sicilian	1.01 @ 1.03
Goteborg	91 @ 1.03
Mortadella	62 @ 64

CHGO. WHOLESALE SMOKED MEATS

Wednesday, Oct. 5, 1960	
Hams, to-be-cooked, 14/16, wrapped	47
Hams, fully cooked, 14/16, wrapped	48
Hams, to-be-cooked, 16/18, wrapped	46
Hams, fully cooked, 16/18, wrapped	47
Bacon, fancy, de-rind, 8/10 lbs., wrapped	41
Bacon, fancy sq. cut, seedless, 10/12 lbs., wrapped	38
Bacon, No. 1, sliced 1-lb. heat seal, self-service pkg.	53

SPICES

(Basis Chicago, original barrels, bags, bales)	
Whole Ground	
Allspice, prime	86 @ 96
resifted	99 @ 1.01
Chili pepper	56 @ 56
Chili powder	56 @ 56
Cloves, Zanzibar	60 @ 65
Ginger, Jamaica	46 @ 52
Mace, fancy Banda	3.50 @ 3.90
East Indies	2.95 @ 2.95
Mustard flour, fancy	43 @ 43
No. 1	38 @ 38
West Indies nutmeg	1.82 @ 1.82
Paprika, American, No. 1	54 @ 54
Paprika, Spanish, No. 1	77 @ 77
Cayenne pepper	63 @ 63
Pepper:	
Red, No. 1	56 @ 56
Black	67 @ 70
White	87 @ 87

SAUSAGE CASINGS

(Ccl. prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.35 @ 1.40
Clear, 35/38 mm.	1.35 @ 1.50
Clear, 35/40 mm.	1.15 @ 1.40
Clear, 38/40 mm.	1.30 @ 1.40
Not clear, 40 mm./up	90 @ 95
Not clear, 40 mm./dn	80 @ 85
Beef weasands: (Each)	
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
Beef middles: (Per set)	
Ex. wide, 2½ in./up	3.75 @ 3.85
Spec. wide, 2½ in.	2.75 @ 2.90
Spec. med. 1½-2½ in.	1.85 @ 1.95
Narrow, 1½ in./dn.	1.15 @ 1.20
Beef bung caps: (Each)	
Clear, 5 in./up	42 @ 46
Clear, 4½-5 inch	32 @ 36
Clear, 4-4½ inch	21 @ 23
Clear, 3½-4 inch	17 @ 19
Beef bladders, salted: (Each)	
7½ inch/up, inflated	22 @ 22
6½-7½ inch, inflated	14 @ 14
5½-6½ inch, inflated	14 @ 14
Pork casings: (Per hank)	
29 mm./down	4.75 @ 5.00
29/32 mm.	4.75 @ 5.00
32/35 mm.	3.25 @ 3.85
35/38 mm.	2.60 @ 3.00
38/42 mm.	2.35 @ 2.50
Hog bungs: (Each)	
Sow, 34 inch cut	62 @ 64
Export, 34 in. cut	55 @ 57
Large prime, 34 in.	42 @ 44
Med. prime, 34 in.	29 @ 31
Small prime, 34 in.	16 @ 19
Middles, cap off	72 @ 74
Skip bungs	11 @ 12

Sheep casings: (Per hank)	
26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.85 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

CURING MATERIALS

Nitrite of soda, in 400-lb (Cwt.) bbls., del. or f.o.b. Chgo.	11.98
Pure refined gran. nitrate of soda, f.o.b. N.Y.	5.95
Pure refined powdered nitrate of soda, f.o.b. N.Y.	10.95
Salt, paper-sacked, f.o.b. Chgo.	3.50
Chgo. paper. carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.50
Sugar:	
f.o.b. spot, N.Y.	6.53
Refined standard cane gran., del'd'd. Chgo.	9.51
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.80
Dextrose, regular:	
Cerelose (carlots, cwt.)	7.76
Ex-warehouse, Chicago	7.91

SEEDS AND HERBS

(Ccl., lb.)	Whole Ground
Caraway seed	33 @ 38
Cominos seed	40 @ 45
Mustard seed	
fancy	25 @ 25
yellow Amer.	25 @ 25
Oregano	37 @ 46
Coriander	
Morocco, No. 1	24 @ 28
Marjoram, French	54 @ 63
Sage, Dalmatian	
No. 1	59 @ 66

FRESH MEATS... Chicago and outside

CHICAGO

Oct. 4, 1960

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Choice, 500/600	39½ @ 40
Choice, 600/700	39½ @ 40
Choice, 700/800	39 @ 39½
Good, 500/600	37
Good, 600/700	36½
Bull	31 @ 31½
Commercial cow	29 @ 30
Canner-cutter cow	27 @ 27½

PRIMAL BEEF CUTS

Prime:	
Rounds, all wts.	52 @ 53
Tr. loins, 50/70 (cl) 83	95
Sq. chux, 70/90	35½
Armchux, 80/110	33½ @ 34
Ribs, 25/35 (cl)	55 @ 57
Briskets (cl)	25 @ 25½
Navel, No. 1	15 @ 15½
Flanks, rough No. 1	17
Choice:	
Hindqtrs., 5/700	49 @ 49½
Foreqtrs., 5/800	31½ @ 32
Rounds, 70/90 lbs.	48½
Tr. loins, 50/70 (cl) 68	74
Sq. chux, 70/90	35½
Armchux, 80/110	33½ @ 34
Ribs, 25/30 (cl)	49 @ 53
Ribs, 30/35 (cl)	49 @ 52
Briskets, (cl)	25 @ 25½
Navel, No. 1	15 @ 15½
Flanks, rough No. 1	17
Good (all wts.):	
Sq. chucks	34 @ 35
Rounds	46 @ 47½
Briskets	24 @ 25
Ribs	45½ @ 47
Loins, trim'd.	62 @ 64

COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3 lbs./down	85 @ 70
Cow, 3/4 lbs.	70 @ 75
Cow, 4/5 lbs.	75 @ 80
Cow, 5 lbs./up	100 @ 110
Bull, 5 lbs./up	100 @ 110

CARCASS LAMB

Prime, 35/45 lbs.	41 @ 43
Prime, 45/55 lbs.	40 @ 43
Prime, 55/65 lbs.	40 @ 42
Choice, 35/45 lbs.	41 @ 43
Choice, 45/55 lbs.	40 @ 43
Choice, 55/65 lbs.	40 @ 42
Good, all wts.	37½ @ 41

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Oct. 4	Oct. 4	Oct. 4
STEER:			
Choice, 5-600 lbs.	\$38.50 @ 41.00	\$41.00 @ 42.00	\$41.00 @ 43.00
Choice, 6-700 lbs.	38.00 @ 40.00	39.00 @ 41.00	40.00 @ 42.00
Good, 5-600 lbs.	35.00 @ 37.00	38.00 @ 40.00	40.50 @ 42.00
Good, 6-700 lbs.	34.00 @ 35.00	37.00 @ 38.00	40.00 @ 41.50
Stand., 3-600 lbs.	33.00 @ 36.00	37.00 @ 38.00	36.00 @ 38.00
COW:			
Commercial, all wts.	29.00 @ 32.00	30.00 @ 33.00	33.00 @ 35.00
Utility, all wts.	28.00 @ 31.00	27.00 @ 30.00	31.00 @ 33.00
Canner-cutter	26.00 @ 28.50	25.00 @ 27.00	29.00 @ 31.00
Bull, util. & com'l.	36.00 @ 40.00	36.00 @ 38.00	39.00 @ 40.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice, 200 lbs./down	47.00 @ 51.00	None quoted	41.00 @ 45.00
Good, 200 lbs./down	44.00 @ 48.00	40.00 @ 44.00	39.00 @ 43.00
LAMB (Carcass):			
Prime, 45-55 lbs.	39.00 @ 42.00	38.00 @ 42.00	36.00 @ 39.00
Prime, 55-65 lbs.	38.00 @ 41.00	37.00 @ 40.00	None quoted
Choice, 45-55 lbs.	39.00 @ 42.00	38.00 @ 42.00	36.00 @ 39.00
Choice, 55-65 lbs.	38.00 @ 41.00	37.00 @ 40.00	None quoted
Good, all wts.	36.00 @ 41.00	37.00 @ 40.00	35.00 @ 37.00
FRESH PORK (Carcass) (Packer style)	(Shipper style)	(Shipper style)	(Shipper style)
135-175 lbs. U. S. No. 1-3	None quoted	None quoted	27.00 @ 29.00
LOINS:			
8-10 lbs.	51.00 @ 54.00	54.00 @ 56.00	50.00 @ 55.00
10-12 lbs.	51.00 @ 54.00	54.00 @ 56.00	50.00 @ 55.00
12-16 lbs.	51.00 @ 54.00	49.00 @ 54.00	50.00 @ 55.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	27.00 @ 35.00	30.00 @ 33.00	32.00 @ 36.00
HAMS (Cured):			
12-16 lbs.	41.00 @ 48.00	45.00 @ 50.00	48.00 @ 52.00
16-20 lbs.	42.00 @ 48.00	44.00 @ 48.00	47.00 @ 50.00

BEEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's	30½ @ 30
Tongues, No. 2, 100's	27½
Hearls, regular, 100's	16½
Livers, regular, 35/50's	21½
Livers, selected, 35/50's	27 @ 27½
Tripe, cooked, 100's	7½ @ 7
Tripe, scalded, 100's	7½
Lips, unscalded, 100's	11½
Lips, scalded, 100's	13½ @ 13
Melts	6½
Lungs, 100's	7½ @ 8
Udders, 100's	4¾

FANCY MEATS

Beef tongues, (lb.)	
corned, No. 1	36
corned, No. 2	34
Veal breads, 6/12-oz.	120
12-oz./up	140
Calf tongues, 1-lb./dn.	26

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow meat, (lb.)	
barrels	39 @ 40
Bull meat, boneless, barrels	44
Beef trimmings, 75/85%, barrels	33
85/90%, barrels	36
Boneless chucks, barrels	39 @ 40
Beef cheek meat, trimmed, barrels	39½
Beef head meat, bbls.	29½ @ 30
Veal trimmings, boneless, barrels	37 @ 38

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	52 @ 53
Prime, 120/150	51 @ 53
Choice, 90/120	49 @ 50
Choice, 120/150	48 @ 50
Good, 90/150	44 @ 46
Commercial, 90/190	35 @ 37
Utility, 90/190	25 @ 30
Cull, 60/120	25 @ 26

BEEF HAM SETS

Insides, 12/up, lb.	50 @ 51
Outsides, 8/up, lb.	49 @ 49½
Knuckles, 7½/up, lb.	49 @ 50
n-nominal, b-bld, a-aked	

NEW YORK

Oct. 5, 1960

CARCASS BEEF AND CUTS

Prime steer: (cl., lb.)	
Hinds, 6/700	52 @ 58
Hinds, 7/800	53 @ 58
Rounds, cut across, flank off	50 @ 57
Rds., dia. bone, f.o.	51 @ 58
Short loins, untrim.	72 @ 86
Short loins, trim.	100 @ 131
Flanks	16 @ 19
Ribs	52 @ 59
Arm chucks	35 @ 39
Briskets	27 @ 34
Plates	15½ @ 19

Choice steer:	
Carcass, 6/700	41 @ 42½
Carcass, 7/800	40½ @ 42
Carcass, 8/900	40 @ 41½
Hinds, 6/700	49½ @ 55
Hinds, 7/800	48½ @ 54
Rounds, cut across, flank off	49 @ 56
Rds., dia. bone, f.o.	50 @ 57
Short loins, untrim.	57 @ 66
Short loins, trim.	81 @ 101
Flanks	16 @ 19
Ribs	50 @ 56
Arm chucks	35 @ 38
Briskets	26 @ 33
Plates	15 @ 19

Good steer:	
Carcass, 5/600	39½ @ 41½
Carcass, 6/700	39½ @ 41½
Hinds, 6/700	48 @ 54
Hinds, 7/800	49 @ 55
Rounds, cut across, flank off	49 @ 55
Rds., dia. bone, f.o.	50 @ 56
Short loins, untrim.	52 @ 57
Short loins, trim.	70 @ 77
Flanks	16 @ 19
Ribs	47 @ 53
Arm chucks	34 @ 37

PHILA. FRESH MEATS

Oct. 4, 1960

PRIME STEER: (cl., lb.)	
Carcass, 5/700	43½ @ 45
Carcass, 7/900	42 @ 44½
Rounds, flank off	51 @ 55
Loins, full, untr.	54 @ 58
Loins, full, trim.	none qtd.
Ribs, 7-bone	54 @ 58
Armchux, 5-bone	35 @ 37
Briskets, 5-bone	28 @ 33

CHOICE STEER:	
Carcass, 5/700	42 @ 44
Carcass, 7/900	41½ @ 43
Rounds, flank off	50 @ 54
Loins, full, untr.	49 @ 53
Loins, full, trim	69 @ 72
Ribs, 7-bone	50 @ 55
Armchux, 5-bone	34 @ 37
Briskets, 5-bone	28 @ 33

GOOD STEER:	
Carcass, 5/700	40 @ 42½
Carcass, 7/900	39½ @ 42
Rounds, flank off	48 @ 51
Loins, full, untr.	48 @ 50
Loins, full, trim.	63 @ 66
Ribs, 7-bone	46 @ 49
Armchux, 5-bone	34 @ 36
Briskets, 5-bone	28 @ 33

COW CARCASS:	
Comm'l. 350/700	31 @ 34
Utility 350/700	30 @ 33
Can-cut 350/700	29½ @ 31½

VEAL CARC.: Choice Good	
60/90 lbs.	n.d. 46 @ 49
90/120 lbs.	51 @ 53
120/150 lbs.	51 @ 53

LAMB CARC.: Prime Choice	
35/45 lbs.	43 @ 45
45/55 lbs.	42 @ 44
55/65 lbs.	41 @ 43

CHGO. PORK SAUSAGE

MATERIALS—FRESH

Pork trimmings: (Job lots)	
40% lean, barrels	21½ @ 22
50% lean, barrels	24
80% lean, barrels	34 @ 34½
95% lean, barrels	39
Pork head meat	30
Pork cheek meat, trimmed, barrels	33½
Pork cheek meat, untrimmed	31

FANCY MEATS

(Lcl., lb.)	
Veal breads, 6/12-oz.	127
12-oz./up	147
Beef livers, selected	36
Beef kidneys	27
Oxtails, ¾-lb., frozen	29

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	52 @ 56
Prime, 120/150	51 @ 55
Choice, 90/120	46 @ 52
Choice, 120/150	45 @ 51
Good, 60/90	39 @ 42
Good, 90/120	39 @ 44
Good, 120/150	38 @ 42
Choice calf, all wts.	35 @ 40
Good calf, all wts.	35 @ 38

CARCASS LAMB

(Lcl., lb.)	
Prime, 35/45	42 @ 45
Prime, 45/55	41½ @ 45
Prime, 55/65	41 @ 43
Choice, 35/45	42 @ 45
Choice, 45/55	41 @ 44
Choice, 55/65	41 @ 42
Good, 35/45	40 @ 42
Good, 45/55	39 @ 42
Good, 55/65	38 @ 41

(Carcass prices, lcl., lb.)	
Choice, 35/45	38 @ 40
Choice, 45/55	38 @ 40
Choice, 55/65	38 @ 39

CARCASS BEEF

(Carcass prices, lcl., lb.)	
Steer, choice, 6/700	39 @ 40
Steer, choice, 7/800	38 @ 40
Steer, choice, 8/900	38 @ 40
Steer, good, 6/700	38 @ 39
Steer, good, 7/800	37½ @ 39
Steer, good, 8/900	37 @ 39

Phila., N. Y. Fresh Pork

PHILADELPHIA: (local, lcl. lb.)	
Loins, reg., 8/12	51 @ 54
Loins, reg., 12/16	50 @ 52
Boston butts, 4/8	37 @ 40
Spareribs, 3 lbs./dn.	41 @ 45
Hams, sknd., 10/12	39 @ 43
Hams, sknd., 12/14	38 @ 42
Picnics, s.s., 4/6	25½ @ 28
Picnics, s.s., 6/8	24½ @ 27
Bellies, 10/14	28 @ 29

NEW YORK: (lcl., lb.)

Loins, reg., 8/12	51 @ 57
Loins, reg., 12/16	50 @ 55
Hams, sknd., 12/16	42 @ 46
Boston butts, 4/8	37 @ 42
Spareribs, 3/down	38 @ 48

CHGO. FRESH PORK AND PORK PRODUCTS

Oct. 4, 1960	
Hams, skinned, 10/12	41½
Hams, skinned, 12/14	41½
Hams, skinned, 14/16	40 @ 40½
Picnics, 4/6 lbs.	26
Picnics, 6/8 lbs.	24
Pork loins, boneless	55
Shoulders, 16/dn.	30½

(Job lots, lb.)	
Pork livers	16½
Tenderloins, fresh, 10's 70	71
Neck bones, bbls.	12 @ 12½
Feet, s.c., bbls.	7 @ 8

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Oct. 5, 1960	
Choice steer, 6/700	\$38.75 @ 39.25
Choice steer, 7/800	38.75
Choice steer, 8/900	37.75
Good steer, 6/800	36.75 @ 37.75
Choice heifer, 5/700	37.00 @ 37.25
Good heifer, 5/700	35.50 @ 35.75
Cow, c & util.	26.50 @ 27.00
Pork loins, 8/12	48.00
Boston butts, 4/8	35.00
Hams, sknd., 12/16	38.50 @ 39.50
Denver, Oct. 5, 1960	
Choice steer, 6/700	38.50 @ 39.00
Choice steer, 7/800	38.00 @ 38.50
Choice steer, 8/900	37.00 @ 37.50
Good steer, 6/800	36.00 @ 37.50
Cow, utility	26.00 @ 27.50
Lamb, c & p. 35/55	36.00 @ 37.25

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Oct. 5, 1960)

SKINNED HAMS				BELLIES			
F.F.A. or fresh		Frozen		F.F.A. or fresh		Frozen	
41@42	10/12	41	27 1/2 n	6 8	27 1/2 n		
41	12/14	41	27 1/2	8 10	27 1/2		
40	14/16	39 1/2 b	27	10 12	27 n		
40	16/18	39 1/2 b	27	12/14	27 n		
38	18/20	37 b	26 1/2	14/16	26 1/2		
35 1/2	20/22	35 1/2	26 1/2	16 18	26 1/2		
34	22/24	34	24 1/2	18 20	24 1/2		
32 1/2	24/26	32 1/2	D.S. BRANDED BELLIES (CURED)				
32 1/2	25/30	32 1/2	n.q.	20 25	25		
31	25 up, 2 s in	31	n.q.	25 30	25		
PICNICS				FAT BACKS			
F.F.A. or fresh		Frozen		Frozen or fresh		Cured	
25 1/2	4/6	25 1/2	7 1/2 n	6 8	9 n		
23 1/2	6/8	23 1/2	9 1/2 n	8 10	10 1/2		
22 1/2	8/10	22 n	10 n	10/12	10 1/2 @ 10 1/2		
22 1/2	10/12	22 n	11 n	12/14	12 1/4 @ 12 1/4		
21 n	f.f.a. 8/up 2's in	21	11 1/2 n	14/16	12 1/2		
22	fresh 8/up 2's in	n.q.	11 1/2 n	16/18	12 1/2		
			12 n	18/20	13 1/2 @ 13 1/2		
			12 1/2 n	20/25	14 1/4		
FRESH PORK CUTS				OTHER CELLAR CUTS			
Job Lot		Car Lot		Frozen or fresh		Cured	
50@51	Loins, 12/dn	49	13 1/4	Sq. Jowls, boxed	n.q.		
49@50	Loins, 12/16	47 1/2	13 1/4	Jowl Butts, loose	12 1/2 n		
44@45	Loins, 16/20	43	13 1/4	13	Jowl Butts, boxed	n.q.	
36	Loins, 20/up	35					
37@37 1/2	Butts, 4/8	36					
34	Butts, 8/12	32 1/2					
33 1/2	Butts, 8/up	32 1/2					
37 1/2 @ 38	Ribs, 3/dn	36 1/2					
26@27	Ribs, 3/5	25 1/2					
22	Ribs, 5/up	21 n					

LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, SEPT. 30, 1960

	Open	High	Low	Close
Oct.	9.82	9.85	8.82	8.90b
Nov.	9.02	9.15	9.02	9.10b
Dec.	10.12	10.15	10.07	10.12a
Jan.	9.97	10.05	9.95	9.97b
Mar.				10.20a
May				10.35b

Sales: 3,680,000 lbs.

Open interest at close, Thurs., Sept. 29: Oct., 136; Nov., 102; Dec., 170; Jan., 44; Mar., 7 and May, 17 lots.

MONDAY, OCT. 3, 1960

	Oct.	8.85	8.95	8.85	8.87
	Nov.	9.05	9.15	9.05	9.10a
	Dec.	10.10	10.15	10.07	10.10
	Jan.	10.10	10.15	10.00	10.00
	Mar.				10.20a
	May				10.40b

Sales: 5,120,000 lbs.

Open interest at close, Fri., Sept. 30: Oct., 114; Nov., 111; Dec., 179; Jan., 50; Mar., 12 and May, 17 lots.

TUESDAY, OCT. 4, 1960

	Oct.	8.95	9.07	8.95	9.02b
	Nov.	9.12	9.27	9.12	9.25
	Dec.	10.17	10.27	10.17	10.25b
	Jan.	10.15	10.20	10.15	10.17b
	Mar.	10.35	10.35	10.35	10.35
	May	10.50	10.50	10.50	10.50

Sales: 2,080,000 lbs.

Open interest at close, Mon., Oct. 3: Oct., 72; Nov., 141; Dec., 186; Jan., 51; Mar., 12 and May 17 lots.

WEDNESDAY, OCT. 5, 1960

	Oct.	9.05	9.30	9.05	9.25a
	Nov.	9.25	9.47	9.25	9.37
	Dec.	10.25	10.42	10.25	10.37
	Jan.	10.30	10.32	10.30	10.30
	Mar.				10.45b
	May	10.62	10.62	10.60	10.60a

Sales: to come

Open interest at close, Tues., Oct. 4: Oct., 30; Nov., 146; Dec., 189; Jan., 52; Mar., 12 and May, 20 lots.

MARKUPS ON LEAN CUTS REDUCE MINUS MARGINS

(Chicago costs, credits and realizations for Monday and Tuesday)

Adjustments in cut-out margins were generally for the better this week, although nothing spectacular. Fairly substantial markups on lean cuts accounted largely for the narrower minus positions on all three classes of porkers despite further advances in the live hog market.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value		Value		Value	
	per cwt.	per cwt. fin. yield	per cwt.	per cwt. fin. yield	per cwt.	per cwt. fin. yield
Lean cuts	\$12.44	\$18.04	\$11.86	\$16.79	\$11.41	\$16.09
Fat cuts, lard	4.64	6.70	4.81	6.83	4.69	6.59
Ribs, trimms., etc.	2.09	3.02	1.85	2.63	1.76	2.49
Cost of hogs	17.63		17.90		17.63	
Condemnation loss	.08		.08		.08	
Handling, overhead	2.64		2.40		2.18	
COST OF HOGS	20.35	29.49	20.38	28.90	19.89	28.01
TOTAL VALUE	19.17	27.76	18.52	26.25	17.86	25.17
Cutting margin	-1.18	-1.73	-1.86	-2.65	-2.03	-2.84
Margin last week	-1.38	-2.02	-2.15	-3.05	-2.41	-3.37

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles Oct. 4	San Francisco Oct. 4	No. Portland Oct. 4
1-lb. cartons	14.25@16.50	16.00@18.00	14.00@18.00
50-lb. cartons & cans	13.50@15.50	16.00@17.00	None quoted
Tierces	13.00@14.00	15.00@16.00	13.00@15.00

PACKERS' WHOLESALE

LARD PRICES

Wednesday, Oct. 5, 1960

Refined lard, drums, f.o.b. Chicago	\$12.75
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	12.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago	13.75
Leaf, kettle rendered, drums, f.o.b. Chicago	13.75
Lard flakes	13.50
Standard shortening, North & South, delivered	19.50
Hydrogenated shortening, N. & S., drums, del'vd.	19.75

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trade)	Dry rend. loose tins (Open Mkt.)	Ref. in 50-lb. tins (Open Mkt.)
Sept. 30	9.00n	9.00	11.50n
Sept. 3	9.00n	9.00	11.50n
Oct. 4	9.10n	9.00	11.50n
Oct. 5	9.25n	9.00	11.50n
Oct. 6	9.25n	9.25a	11.50n

Note: add 1/2¢ to all prices ending in 2 or 7.

n=nominal, a=asked, b=bid

HOG-CORN

RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Oct. 1, 1960, was 15.7, the U. S. Department of Agriculture has reported. This ratio compared with the 14.6 ratio for the preceding week and 11.5 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.112, \$1.141 and \$1.163 per bu. during the three periods, respectively.

VEGETABLE OILS

Wednesday, Oct. 5, 1960

Crude cottonseed oil, f.o.b. Valley	9 3/4 @ 9 1/2
Texas	9 1/4 @ 9 3/4
Southeast	9 1/2 n
Corn oil in tanks, f.o.b. mills	12 1/2
Soybean oil, f.o.b. Decatur	9 1/4 n
Coconut oil, f.o.b. Pacific Coast	12 n
Peanut oil, f.o.b. mills	15 1/2 n
Cottonseed foots: Midwest, West Coast	1 1/2
East	1 1/2
Soybean foots: Midwest	1 1/2

OLEOMARGARINE

Wednesday, Oct. 5, 1960

White domestic vegetable, 30-lb. cartons	22
Yellow quarters, 30-lb. cartons	24 1/4
Milk churned pastry, 750-lb. lots, 30's	24 1/2
Water churned pastry, 750-lb. lots, 30's	23 1/2
Bakers, drums, tons	18 1/4 @ 18 1/4

OLEO OILS

Prime oleo stearine, bags	11 1/4
Extra oleo oil (drums)	15 1/4
Prime oleo oil (drums)	15 1/4

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
Sept. 30—Oct., 11.57b-60a; Dec., 11.68-72; Mar., 11.75-76; May, 11.79; July, 11.81-82; Sept., 11.70b-80a and Oct., 11.75b.
Oct. 3—Oct., 11.57b-59a; Dec., 11.71; Mar., 11.73-75; May, 11.78-79; July, 11.81b-82a; Sept., 11.75b and Oct., 11.70b.
Oct. 4—Oct., 11.55b-59a; Dec., 11.65; Mar., 11.70b-73a; May, 11.75; July, 11.78-77; Sept., 11.70b-78a and Oct., 11.68b-75a.
Oct. 5—Oct., 11.59-60; Dec., 11.67-68; Mar., 11.74; May, 11.80-79; July, 11.82; Sept., 11.72b-80a and Oct., 11.70b-73a.
Oct. 6—Oct., 11.50-48; Dec., 11.64; Mar., 11.73; May, 11.77; July, 11.78; Sept., 11.60b-70a and Oct., 11.60b-70a.
a=asked, b=bid.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)

Wednesday, Oct. 5, 1960

BLOOD	
Unground, per unit of ammonia, bulk	4.50n
DIGESTER FEED TANKAGE MATERIALS	
Wet rendered, unground, loose	
Low test	5.25n
Med. test	4.75n
High test	4.50n
PACKINGHOUSE FEEDS	
	Carlots, ton
50% meat, bone scraps, bagged	\$70.00 @ 75.00
50% meat, bone scraps, bulk ..	67.50
60% digester tankage, bagged ...	70.00 @ 75.00
60% digester tankage, bulk	67.50
80% blood meal, bagged	90.00 @ 115.00
Steam bone meal, 50-lb. bags	
(specially prepared)	95.00
60% steam bone meal, bagged ..	80.00
FERTILIZER MATERIALS	
Feather tankage, ground,	
per unit of ammonia (85% prot.)*3.50 @	3.75
Hoof meal, per unit ammonia ..	16.75 @ 7.00
DRY RENDERED TANKAGE	
Low test, per unit protein	1.20n
Medium test, per unit prot.	1.15n
High test, per unit prot.	1.05n
GELATIN AND GLUE STOCKS	
Bone stock, (gelatin), ton	13.50
Jaws, feet (non-gel), ton	1.00 @ 3.00
Trim bone, ton	3.00 @ 7.00
Pigskins (gelatin), lb.	7 1/2 @ 7 1/2
Pigskins (rendering) piece	7 1/2 @ 12 1/2
ANIMAL HAIR	
Winter coil, dried,	
c.a.f. mid-east, ton	80.00 @ 85.00
Winter coil, dried, mid-west, ton	70.00 @ 75.00
Cattle switches, piece	1 1/2 @ 2 1/2
Summer processed (Apr.-Oct.)	
gray, lb.	13 @ 14
*Del. mid-west, 'del. mid-east, n—nom., a—asked	

TALLOW and GREASES

Wednesday, Oct. 5, 1960

A moderate volume of trading took place in the inedible tallow and grease market late last week as bleachable fancy tallow moved at 5 1/2¢, special tallow at 4 5/8¢ and yellow grease at 4 1/4¢, all c.a.f. Chicago. Some movement of special was reported at 5 1/8¢, c.a.f. East, while yellow grease met inquiry at 4 3/4 @ 4 7/8¢, c.a.f. East, the outside price on low acid stock. Demand continued firm on choice white grease, all hog, at 7 1/2 @ 7 5/8¢, c.a.f. East, with offerings held fractionally higher.

Bleachable fancy tallow met inquiry at 5 5/8 @ 5 7/8¢, c.a.f. East, quality considered. Edible tallow sold at 7 3/4¢, c.a.f. Chicago basis, with a few tanks also moved at 7 1/8¢, f.o.b. Denver. Some interest was reported on edible tallow at 7 5/8¢, Chicago basis, and at 7 1/4¢, f.o.b. River. Late last week, a little movement of special tallow was noted at 5 1/8¢, c.a.f. New Orleans, and on bleachable tallow at 5 5/8¢, same destination.

On Monday of the new week, bleachable fancy tallow met mild inquiry at 5 1/2¢, c.a.f. Chicago, and at 5 5/8 @ 5 3/4¢, c.a.f. East, material considered. At New Orleans, bleachable was available at 5 5/8¢, c.a.f. basis, with no action heard. Special tallow moved lightly at 4 5/8¢, c.a.f. Chicago, with some product reported still available at 4 3/4¢. Yellow grease was bid at 4 1/4¢, c.a.f. Chicago, but it was held fractionally higher. Edible tallow was quiet, with the best bid on a Chicago basis at 7 5/8¢. On the River, inquiry was at 7 1/4¢, f.o.b., and last sales at Denver were at 7 1/8¢, also f.o.b.

On Tuesday, there was a slight pick-up in activity with a few scattered sales of bleachable fancy tallow reported at 5 1/2¢, c.a.f. Chicago. Eastern inquiry remained at 5 5/8 @ 5 3/4¢, c.a.f. basis. Special tallow moved lightly at 4 5/8¢, c.a.f. Chicago, and a little trading in yellow grease was noted at 4 1/4¢, c.a.f. Chicago. Edible tallow firmed slightly, with inquiry at 7 5/8¢, Chicago basis, and it was offered at 8¢. The same material was bid at 7 5/8¢, f.o.b.

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River, with 7½¢ asked. Offerings at Denver were raised to 7¼¢, f.o.b.

At midweek, the situation in inedible material remained about steady. Some light inquiry was heard on bleachable fancy at 5½¢, steady with last sales. Special tallow was slow at 4½¢, c.a.f. Chicago, and yellow grease held steady at 4¼¢, c.a.f. Chicago. Later, it was learned that a few tanks of bleachable fancy tallow sold at 5½¢, c.a.f. Chicago. Edible tallow was held at 8¢ Chicago, with last sales at ⅞¢ under that price. Edible was bid at 7⅞¢, f.o.b. River, with ⅞¢ more asked by sellers.

TALLOW: Wednesday's quotations: edible tallow, 7⅞¢, Chicago basis and 7⅞¢, f.o.b. River; original fancy tallow, 5¾¢; bleachable fancy tallow, 5½¢; prime tallow, 5¼¢; special tallow, 4⅞¢; No. 1 tallow, 4¼¢, and No. 2 tallow, 3¾¢, all c.a.f. Chicago.

GREASES: Wednesday's quotations: Choice white grease, all hog, 6¼¢; B-white grease, 4⅞¢; yellow grease, 4¼¢ and house grease, 4¢, all c.a.f. Chicago.

EASTERN BY-PRODUCTS

New York, Oct. 5, 1960
Dried blood was quoted today at \$3.75@4 per unit of ammonia. Wet rendered tankage was listed at \$4@4.25 per unit of ammonia and dry rendered tankage was priced at \$1@1.05 per protein unit.

USDA Predicts 1960 Soybean Crop To Fall Short Of Needs

The U. S. Department of agriculture has predicted this year's soybean crop to be just a little short of meeting demand.

The crop has been estimated at 566,000,000 bushels. USDA experts said the demand for soybeans in the coming marketing year would amount to a little more than 570,000,000 bushels.

If the forecasts are correct, the entire crop will be used and about 5,000,000 bushels will be drawn out of the surplus carried over from 1959 and earlier crops.

At the beginning of the current marketing year on October 1, 1959, the carryover was 30,000,000 bushels.

USDA economists reported that prices paid to U.S. farmers for 1960—crop soybeans to average close to 1959's level—about \$1.75 a bushel.

However, experts also predicted that there would be more seasonal variation in soybean prices this year—a seasonal decline at harvest time, followed by an upswing later in the marketing season.

CHICAGO HIDES

Wednesday, Oct. 5, 1960

BIG PACKER HIDES: Trading was fairly broad trade last week as about 115,000 hides sold. Best action was steady on River heavy native steers at 13½¢, as about 25,000 sold, September-October take-off. Several thousand low freight stock moved at 14¢, steady. Several thousand of River light native steers sold at 17¢, and about 800 low freight stock moved at 17½¢. Branded steers advanced ½¢ as butts sold at 11½¢ and Colorados sold at 10¢. Late in the week, St. Paul native bulls sold at 10½¢ and brands at 9½¢, both up ½¢. Cows sold ½¢ higher as heavy natives went at 14¢, for River-St. Paul's and low freight stock brought 14½¢. St. Paul type light native cows sold ½¢ higher at 16½¢, while 1,400 St. Joe's moved at 17½¢. Another sale involved Kansas City-Chicago plumps at 18¢. Northern branded cows sold well at 12¢. Some Wichita production sold at 12½¢.

No action was reported on Monday of this week. On Tuesday, inquiry picked up slightly as most selections were bid steady. One producer asked ½¢ higher. At midweek, a fairly good trade took place on heavy native steers at steady prices, with some sold ahead. Northern branded cows sold 12¢ and Southwestern's at 13¢.

SMALL PACKER AND COUNTRY HIDES: A stronger trend prevailed in the Midwestern small packer market, with last sales of 50/52-lb. natives at 13½¢@14¢. The 60/62's moved at 11½¢@12¢, f.o.b. shipping points, for the most part. Country hides were also stronger, with locker-butcher 50/52's pegged at 11@11½¢, f.o.b. country points and the same average renderers at 10@10½¢. Some extra choice material moved at 11¢, f.o.b. favorable shipping point. No. 3 hides were available at 7½¢@8¢, f.o.b. shipping points. Steady prices of 8.00@8.25 prevailed on trimmed horse hides.

CALFSKINS AND KIPSKINS: Big packer calf and kips were firm, with last sales of St. Paul-Milwaukee light calf at 55¢ and some Milwaukee heavy calf recently brought 52½¢. River kips last moved at 44¢, with some smaller lots of Northern-River production at 42¢. River overweights last sold in volume at 34¢, as did some Southeastern's at 32½¢. Small packer allweight calf was a shade stronger at 39@40¢ nominal, as were allweight kips at 31@33¢. Country allweight calf was firm at 25@26¢ and allweight kipskins moved mostly at 21@22¢.

SHEEPSKINS: An easy trend continued to dog the shearing market, Northern-River No. 1's moved to lower ground, selling from .80@1.00, while No. 2's softened to .50@.75. Southwestern No. 1's held about steady at 1.30@1.35, with No. 2's at 1.00. No. 3's were nominal at .25. A few sales of fall clips were noted at 1.25@1.75. Pickled lamb skins sold steady at 9.50 and sheep at 11.50, per dozen. Full wool dry pelts were nominal at .20@.21. Midwestern lamb pelts sold off at 1.55@1.60. Some western slope lamb pelts reportedly moved at 1.50, selected. Some eastern lamb pelts sold at 1.75 @1.80 for October production.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Oct. 5, 1960	Cor. date 1959
Lgt. native steers	..17	@ 17½n	25½n
Hvy. nat. steers	..13½	@ 14n	19½ @ 20n
Ex. lgt. nat. steers	..19½	@ 20n	27½n
Butt-brand. steers	..	11½n	17½n
Colorado steers	..	10n	16½n
Hvy. Texas steers	..	11n	17½n
Light Texas steers	..	15n	23½n
Ex. lgt. Texas steers	..	16½n	25½n
Heavy native cows	..14	@ 14½n	22 @ 22½n
Light nat. cows	..16½	@ 17½n	26n
Branded cows	..12	@ 13	20 @ 20½n
Native bulls	..10½	@ 11n	16½ @ 17n
Branded bulls	..9½	@ 10n	15½ @ 16n
Calfskins:			
Northern, 10/15 lbs.	..	52½n	57½n
10 lbs./down	..	55n	70n
15/25 lbs.	..	44n	53n
Kips, Northern native,			

SMALL PACKER HIDES	
STEERS AND COWS:	
60/62-lb. avg.	..11½ @ 12n 17½ @ 18½n
50/52-lb. avg.	..13½ @ 14n 20 @ 21n
SMALL PACKER SKINS	
Calfskins, all wts.	..39 @ 40n 50 @ 55n
Kipskins, all wts.	..31 @ 33n 44 @ 45n

SHEEPSKINS	
Packer shearlings:	
No. 1	..80 @ 1.00n 2.00 @ 2.40
No. 2	..50 @ .75 1.00 @ 1.25
Dry Pelts	..20½n .21n
Horsehides, untrim.	8.25 @ 8.50n 12.25 @ 12.50
Horsehides, trim.	8.00 @ 8.25n 12.00 @ 12.25

N. Y. HIDE FUTURES

Friday, Sept. 30, 1960				
	Open	High	Low	Close
Oct. ...	14.30	14.40	14.30	14.30b-.35a
Jan. ...	14.45b	14.50	14.45	14.42b-.55a
Apr. ...	14.60b	14.55b-.70a
July ...	14.70b	14.83	14.83	14.75b-.90a
Oct. ...	14.75b	14.85b-15.20a
Sales: 21 lots.				
Monday, Oct. 3, 1960				
Oct. ...	14.26	14.28	14.25	14.25
Jan. ...	14.40	14.50	14.50	14.50
Apr. ...	14.55b	14.62b-.70a
July ...	14.75b	14.80b-.95a
Oct. ...	14.90b	14.90b-15.15a
Sales: 20 lots.				
Tuesday, Oct. 4, 1960				
Oct. ...	14.10	14.20	14.12	14.20b-.25a
Jan. ...	14.35b	14.47	14.45	14.42b-.48a
Apr. ...	14.50b	14.55b-.63a
July ...	14.60b	14.70b-.85a
Oct. ...	14.70b	14.85b-15.10a
Sales: 17 lots.				
Wednesday, Oct. 5, 1960				
Oct. ...	14.00b	14.07	13.97	14.00
Jan. ...	14.30b	14.30	14.20	14.20
Apr. ...	14.45b	14.50	14.40	14.31b-.38a
July ...	14.65b	14.45b-.60a
Oct. ...	14.80b	14.60b-.80a
Sales: 40 lots.				
Thursday, Oct. 6, 1960				
Oct. ...	13.93b	14.07	14.00	14.02b-.12a
Jan. ...	14.20	14.25	14.20	14.25b-.35a
Apr. ...	14.25b	14.35b-.48a
July ...	14.40b	14.45b-.56a
Oct. ...	14.50b	14.66	14.60	14.66
Sales: 13 lots.				

LIVESTOCK MARKETS... Weekly Review

University Of Illinois Market Analysts See Continued Gradual Decline In Cattle Market

Prices on fed cattle will continue to decline slowly during the next 12 months and for the next year will probably average \$1 to \$2 less per cwt. than this year, according to University of Illinois analysts. With the sizable adjustment that has already occurred, fed cattle prices should be relatively stable this fall and early winter. November and December prices may be equal to or above those of last year, when prices continued their decline through December.

Cattle slaughter in the first half of 1960 has been nearly 11 per cent larger than in 1959. Most of this increase has come from fed cattle, as indicated by the number on feed. But slaughter of grass cattle has also been above last year.

Cattle prices will have some support during the coming year because less beef will be imported than last year. In 1959, a record amount of beef was imported. Much of it was used in manufacture of various prepared meat items and it served an important purpose in keeping ground meat and sausage from being priced out of the market. Now, with the increase in supplies of lower-grade beef, it is no longer so profitable to import beef and the movement has been reduced.

A smaller supply of pork and higher consumer incomes will give support to the beef market by helping offset the effects of larger supplies of beef.

Pennsylvania Bars Hogs From Cholera-Infested Delaware, Which Permits Live Virus Vaccination

The Pennsylvania State Secretary of Agriculture, William L. Henning, has banned movements of live swine into the state from the state of Delaware.

The emergency action was taken because hog cholera is known to be approaching near epidemic proportions in Delaware and because it is known that fully virulent, live virus vaccine is being used indiscriminately in Delaware to combat the disease.

Hogs vaccinated with live virus can spread the disease to healthy hogs. Use of live virus vaccine is prohibited in Pennsylvania under a law signed by Governor David L. Lawrence during the last legislature session.

C. A. Fountain Elected To Succeed L. J. Anderson As Secretary of St. Paul Union Stockyards Co.

Election of C. A. (Al) Fountain as Secretary of the St. Paul Union Stockyards Company at South St. Paul was announced by Aa. L. Olson, president, following action by the company board of directors on September 15. Fountain succeeds L. J. Anderson, who retired August 31 after nearly 41 years of service.

Fountain was transferred from the South San Francisco Union Stockyards when that livestock market was closed. Prior to his recent transfer, Fountain was for several years the assistant division manager for both the South San Francisco and Stockton, Cal., stockyards.

TRUCKED-IN LIVESTOCK RECEIPTS

Trucked-in receipts of livestock at 56 markets in July, 1960-59, were reported by the USDA as follows:

	Number of head		Per cent of total	
	July 1960	July 1959	July 1960	July 1959
Cattle	1,302,010	1,360,994	93.0	92.9
Calves	181,841	209,017	91.1	89.0
Hogs	1,876,635	2,366,180	91.0	90.2
Sheep and lambs	581,580	643,073	66.4	70.5

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Oct. 4, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

HOGS:	N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:					
U.S. No. 1:					
180-200	—	\$17.50-18.25	\$16.75-17.50	—	17.00-18.00
200-220	—	18.00-18.25	17.50-17.60	\$17.75-18.25	17.50-18.00
220-240	—	18.00-18.25	17.40-17.60	—	17.50-18.00
U.S. No. 2:					
180-200	—	—	16.75-17.50	—	—
200-220	—	—	17.40-17.60	—	17.25-17.75
220-240	—	—	17.40-17.60	—	17.25-17.75
240-270	—	—	17.25-17.50	—	—
U.S. No. 3:					
200-220	\$17.35-17.50	17.65-17.85	—	—	17.00-17.25
220-240	17.35-17.50	17.65-17.85	—	—	17.00-17.25
240-270	17.00-17.50	17.50-17.75	—	—	16.75-17.25
U.S. No. 1-2:					
180-200	17.60-17.75	17.50-18.25	16.75-17.50	16.50-17.75	16.50-17.75
200-220	17.60-17.75	17.85-18.25	17.50-17.60	17.75-18.00	17.50-17.75
220-240	17.60-17.75	17.85-18.25	17.50-17.60	—	17.50-17.75
U.S. No. 2-3:					
200-220	17.35-17.60	17.75-17.85	17.25-17.50	17.25-17.50	17.00-17.25
220-240	17.35-17.60	17.65-17.85	17.25-17.50	17.25-17.50	17.00-17.25
240-270	17.00-17.60	17.50-17.85	17.00-17.50	17.00-17.50	17.00-17.25
270-300	—	—	16.50-17.10	16.75-17.00	—
U.S. No. 1-2-3:					
180-200	17.35-17.65	17.25-18.15	16.75-17.50	16.00-17.50	16.50-17.50
200-220	17.40-17.75	17.75-18.15	17.35-17.50	17.25-17.75	17.00-17.50
220-240	17.40-17.65	17.75-18.15	17.35-17.50	17.25-17.75	17.00-17.50
240-270	17.25-17.65	17.65-18.00	17.25-17.50	17.25-17.75	17.00-17.50
SOWS:					
U.S. No. 1-2-3:					
180-270	15.50-15.75	—	—	—	—
270-330	15.25-16.00	—	15.75-16.00	15.75-16.50	15.25-16.00
330-400	14.25-16.00	15.25-16.75	14.75-15.75	14.75-15.75	14.00-15.75
400-550	13.50-14.50	14.00-15.50	13.75-15.00	14.00-15.25	13.00-14.50

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
900-1100	—	25.50-26.25	25.00-25.75	25.00-25.75	—
1100-1300	—	25.50-26.75	25.75-25.75	25.00-25.75	—
1300-1500	—	24.75-26.50	24.25-25.00	24.00-25.50	—
Choice:					
700-900	24.00-25.75	—	—	—	—
900-1100	24.50-26.25	24.25-25.75	23.25-25.00	23.50-25.00	23.25-24.75
1100-1300	24.50-25.75	24.25-25.75	23.00-25.00	23.50-25.00	23.00-24.75
1300-1500	23.75-25.50	24.00-25.50	22.50-25.00	23.00-25.00	23.00-24.50
Good:					
700-900	21.25-24.50	22.25-24.25	21.25-23.25	21.50-23.50	21.50-23.25
900-1100	21.50-24.50	22.25-24.25	21.25-23.25	21.25-23.50	21.50-23.25
1100-1300	21.50-24.50	22.00-24.00	21.00-23.00	21.25-23.50	21.25-23.25
Standard,					
all wts. ..	19.00-21.50	20.75-22.25	18.75-21.25	19.00-21.25	18.00-21.50
Utility,					
all wts. ..	16.00-19.00	19.00-20.75	17.00-18.75	17.50-19.00	16.00-18.00

HEIFERS:

Prime:					
900-1100	—	24.50-24.75	24.00-24.50	24.00-24.50	—
Choice:					
700-900	23.25-24.50	23.00-24.50	22.00-24.00	22.00-24.00	22.25-23.50
900-1100	23.00-24.50	23.00-24.50	22.00-24.00	22.00-24.00	22.25-23.75
Good:					
600-800	20.50-23.00	21.00-23.00	19.75-22.00	19.75-22.25	20.50-22.25
800-1000	20.00-23.00	21.00-23.00	19.75-22.00	19.75-22.25	20.50-22.25
Standard,					
all wts. ..	16.50-21.00	18.50-21.00	17.50-19.75	18.00-19.75	17.50-20.50
Utility,					
all wts. ..	15.00-17.00	15.00-18.50	15.50-17.50	16.50-18.00	15.50-17.50

COWS, All wts.:

Commercial ..	14.50-16.00	14.25-16.25	14.50-15.50	14.50-15.50	15.00-15.50
Utility	13.50-14.50	13.75-15.50	13.00-14.75	13.00-14.75	13.00-15.00
Cutter	12.00-14.00	12.50-14.25	12.00-13.25	12.25-13.50	12.00-13.00
Canner	9.50-12.00	10.50-12.50	11.00-12.25	11.00-12.50	11.00-12.00

BULLS (Yrds. Excl.) All weights:

Commercial ..	17.00-18.00	16.50-19.00	17.00-18.00	15.50-18.50	17.00-18.00
Utility	16.00-17.50	17.00-19.00	17.00-18.00	15.50-18.50	17.00-19.00
Cutter	14.00-16.50	15.50-17.00	15.50-17.00	14.00-15.50	14.00-17.00

VEALERS: All weights:

Ch. & pr. ..	28.00	25.00	—	23.00	27.00-32.00
Std. & gd. ..	16.00-24.00	17.00-24.00	—	15.00-20.00	19.00-27.00

CALVES (500 lbs. down)

Ch. & pr. ..	20.00-23.00	—	—	—	21.00-23.00
Std. & gd. ..	14.00-21.00	—	—	—	16.00-21.00

SHEEP & LAMBS:

LAMBS (110 lbs. down):					
Prime	17.00-18.00	18.75-19.00	17.25-17.75	17.75-18.00	17.00-17.50
Choice	16.00-17.50	18.00-18.75	16.75-17.50	16.75-17.75	16.50-17.00
Good	15.00-16.50	15.00-18.00	16.00-16.75	15.00-16.75	15.50-16.50

LAMBS (105 lbs. down, shorn):

Prime	—	—	17.25-17.75	17.75-18.00	—
Choice	17.00	18.75	16.75-17.25	16.75-17.75	—
Good	15.00	—	16.00-16.75	—	—

EWES:

Gd. & ch. ..	3.75- 4.25	4.00- 5.00	2.00- 4.50	3.00- 4.25	3.50- 4.00
Cull & util. ..	3.00- 4.00	4.00- 4.75	3.00- 4.00	2.50- 4.50	3.00- 3.50

CORN BELT DIRECT TRADING

Des Moines, Oct. 5—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

BARROWS & GILTS:

U.S. No. 1, 200-220	\$16.75@17.50
U.S. No. 1, 220-240	16.75@17.50
U.S. No. 2, 200-220	16.50@17.25
U.S. No. 2, 220-240	16.50@17.25
U.S. No. 3, 240-270	16.25@17.15
U.S. No. 3, 240-270	16.10@17.10
U.S. No. 3, 220-240	16.10@17.10
U.S. No. 3, 240-270	15.85@16.90
U.S. No. 3, 270-300	15.35@16.45
U.S. No. 1-2, 200-240	16.75@17.50
U.S. No. 2-3, 200-240	16.50@17.10
U.S. No. 2-3, 240-270	16.20@17.00
U.S. No. 2-3, 270-300	15.65@16.65
U.S. No. 1-3, 180-200	15.25@17.00
U.S. No. 1-3, 200-220	16.50@17.25
U.S. No. 1-3, 220-240	16.50@17.25
U.S. No. 1-3, 240-270	16.25@17.15

SOWS:

U.S. No. 1-3, 270-330	14.85@16.25
U.S. No. 1-3, 330-400	14.35@15.75
U.S. No. 1-3, 400-550	12.85@15.00

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Sept. 29	64,000	70,000	64,000
Sept. 30	49,000	49,000	59,000
Oct. 1	38,000	35,000	50,000
Oct. 3	74,000	78,000	106,000
Oct. 4	66,000	62,000	69,000
Oct. 5	60,000	61,000	72,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Oct. 4, were as follows:

CATTLE:	Cwt.
Steers, ch. & pr.	\$24.50@25.00
Steers, good	21.00@24.00
Heifers, gd. & ch.	20.00@23.00
Cows, util. & com'l.	13.00@15.00
Cows, can. & cut.	9.00@12.50
Bulls, util. & com'l.	15.00@17.50

VEALERS:

Good & prime	18.00@22.00
Calves, gd. & ch.	17.00@19.50

BARROWS & GILTS:

U.S. No. 3, 220/240	17.00@17.25
U.S. No. 3, 240/270	17.00@17.25
U.S. No. 3, 270/300	none qtd.
U.S. No. 1-2, 180/200	16.75@17.50
U.S. No. 1-2, 200/220	17.50@17.75
U.S. No. 1-2, 220/240	17.50@17.75
U.S. No. 2-3, 200/220	17.00@17.35
U.S. No. 2-3, 220/240	17.00@17.35
U.S. No. 2-3, 240/270	17.00@17.35
U.S. No. 1-3, 180/200	16.75@17.50
U.S. No. 1-3, 200/220	17.25@17.50
U.S. No. 1-3, 220/240	17.25@17.50
U.S. No. 1-3, 240/270	17.10@17.50

SOWS, U.S. No. 1-3:

270/330 lbs.	15.25@15.75
330/400 lbs.	14.50@15.25
400/550 lbs.	13.75@14.50

LAMBS:

Choice & prime	17.00@17.50
Good & choice	15.00@17.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Oct. 4, were as follows:

CATTLE:	Cwt.
Steer, choice	\$24.00@25.00
Steers, good	22.00@24.00
Heifers, gd. & ch.	20.00@23.25
Cows, utility	13.50@15.75
Cows, can. & cut.	11.00@13.50

BARROWS & GILTS:

U.S. No. 1-2, 200/230	18.35@18.50
U.S. No. 1-3, 190/250	18.00@18.50
U.S. No. 2-3, 220/270	17.50@18.00

SOWS, U.S. No. 1-3:

170/400 lbs.	none qtd.
400/545 lbs. No. 3	12.25@13.25

LAMBS:

Choice	17.00@17.75
Good & choice	16.50@17.00

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Oct. 4, were as follows:

CATTLE:	Cwt.
Steers, ch. & pr.	\$24.00@25.50
Steers, good	22.00@24.00
Heifers, gd. & ch.	21.50@24.00
Cows, util. & com'l.	13.00@15.50
Cows, can. & cut.	11.50@14.00
Bulls, util. & com'l.	16.50@18.00

VEALERS:

Choice & prime	29.00@30.00
Good & choice	24.50@28.00
Stand. & good	19.00@24.50

BARROWS & GILTS:

U.S. No. 1, 200/240	18.10@18.25
U.S. No. 3, 200/220	17.65@17.75
U.S. No. 3, 220/240	17.60@17.75
U.S. No. 3, 240/270	17.25@15.50
U.S. No. 3, 270/300	16.50@17.25
U.S. No. 1-2, 180/200	17.50@18.00
U.S. No. 1-2, 200/220	17.90@18.15
U.S. No. 1-2, 220/240	17.90@18.15
U.S. No. 2-3, 200/220	17.75@17.90
U.S. No. 2-3, 220/240	17.65@17.90
U.S. No. 2-3, 240/270	17.35@17.75
U.S. No. 2-3, 270/300	16.75@17.35
U.S. No. 1-3, 180/200	17.25@18.00
U.S. No. 1-3, 200/220	17.85@18.00
U.S. No. 1-3, 220/240	17.85@18.00
U.S. No. 1-3, 240/270	17.50@18.00

SOWS, U.S. No. 1-3:

270/330 lbs.	15.50@16.00
330/400 lbs.	14.75@15.50
400/550 lbs.	14.25@15.00

LAMBS:

Choice & prime	17.75@18.00
Good & choice	16.00@17.75

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Oct. 4, were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$21.50@25.00
Steers, util. & std.	16.00@20.50
Heifers, gd. & ch.	20.00@24.00
Cows, util. & com'l.	13.50@15.50
Cows, can. & cut.	11.00@13.50
Bulls, util. & com'l.	16.50@17.50
Vealers, gd. & ch.	19.00@23.00
Calves, gd. & ch.	17.00@20.00

BARROWS & GILTS:

U.S. No. 1, 200/220	17.15@17.50
U.S. No. 2, 200/220	17.25@17.50
U.S. No. 2, 220/240	17.25@17.50
U.S. No. 3, 200/240	16.75@17.00
U.S. No. 3, 240/270	16.50@17.00
U.S. No. 1-2, 180/200	16.50@17.25
U.S. No. 1-2, 200/220	17.15@17.60
U.S. No. 1-2, 220/240	17.25@17.50
U.S. No. 2-3, 200/220	16.75@17.15
U.S. No. 2-3, 220/270	16.75@17.15
U.S. No. 2-3, 270/300	16.75@17.15
U.S. No. 1-3, 180/200	16.50@17.30
U.S. No. 1-3, 200/240	17.00@17.50
U.S. No. 1-3, 240/270	17.00@17.50

SOWS, U.S. No. 1-3:

180/330 lbs.	15.25@16.00
330/400 lbs.	14.50@15.50
400/550 lbs.	13.75@14.50

LAMBS:

Choice & prime	16.50@17.75
Good & choice	15.00@16.50

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Oct. 4, were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$22.00@25.00
Steers, util. & std.	18.00@21.00
Heifers, gd. & ch.	none qtd.
Heifers, util. & std.	16.00@20.00
Cows, util. & com'l.	12.00@16.00
Cows, can. & cut.	11.00@14.50
Bulls, util. & com'l.	16.50@19.00

VEALERS:

Choice	31.00
Good & choice	25.00@30.00
Calves, gd. & ch.	18.00@21.00

BARROWS & GILTS:

U.S. No. 1, 200/230	18.25
U.S. No. 1-2, 190/240	18.00@18.25
U.S. No. 2-3, 190/250	17.75@18.00
U.S. No. 1-3, 150/180	15.50@16.50

SOWS, U.S. No. 1-3:

300/350 lbs.	14.50@15.00
400/600 lbs.	14.25@14.50

LAMBS:

Choice & prime	18.25@19.00
Good & choice	15.50@16.50

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Oct. 1, 1960 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area ¹	14,278	12,735	54,355	40,686
Baltimore, Philadelphia	9,488	2,772	28,076	3,781
Cincy., Cleve., Detroit, Indpis.	21,392	5,015	132,459	13,428
Chicago area	19,911	7,417	30,161	6,527
St. Paul-Wis., areas ²	33,884	23,625	99,914	21,434
St. Louis area ³	13,846	3,823	70,484	4,085
St. Louis City-So. Dak. areas ⁴	24,187		94,857	18,251
Omaha area ⁵	43,807	226	74,628	15,226
Kansas City	17,343		29,661	
Iowa-So. Minnesota ⁶	35,319	9,115	274,709	35,833
Louisville, Evansville, Nashville, Memphis	8,134	5,001	49,667	
Georgia-Florida-Alabama area ⁷	10,338	7,380	29,563	
St. Joseph, Wichita, Okla. City	20,921	1,557	38,851	9,743
Ft. Worth, Dallas, San Antonio	14,248	5,624	14,059	26,323
Denver, Ogden, Salt Lake City	19,269	292	17,278	43,290
Los Angeles, San Fran. areas ⁸	29,021	1,501	24,140	34,559
Portland, Seattle, Spokane	9,145	474	16,716	9,940
GRAND TOTALS	344,533	88,557	1,079,578	283,115
Totals same week 1959	288,683	70,844	1,239,672	236,038

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Sept. 24, compared with same week in 1959, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	All wts.	Gd. & Ch.	Grade B ¹ Dressed	Good Handweights
	1960	1959	1960	1959
Toronto	\$23.50	\$26.50	\$31.00	\$27.33
Montreal	23.30	25.30	31.10	27.80
Winnipeg	22.22	25.01	30.49	33.34
Calgary	21.20	24.70	20.00	24.45
Edmonton	21.30	24.60	23.50	24.70
Lethbridge	20.80	24.65	20.25	25.00
Pr. Albert	21.30	23.90	23.50	25.25
Moose Jaw	21.40	23.40	19.25	25.75
Saskatoon	21.20	24.60	24.00	27.00
Regina	21.00	23.15	23.25	27.00

*Canadian government quality premium not included.

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla. week ended Oct. 1:

	Cattle and Calves	Hogs
Week ended Oct. 1 (estimated)	3,900	21,500
Week previous (six days)	3,813	15,767
Corresponding week last year	1,500	14,494

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Sept. 24, compared:

	Week ended Sept. 24	same week 1959
CATTLE		
Western Canada	22,553	21,049
Eastern Canada	20,019	19,734
Totals	42,572	40,783
HOGS		
Western Canada	41,540	73,927
Eastern Canada	64,525	107,688
Totals	106,065	181,615
All hog carcasses graded	118,809	193,575
SHEEP		
Western Canada	9,311	6,929
Eastern Canada	17,078	17,525
Totals	26,389	24,454

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Sept. 30, with comparisons:

	Cattle	Hogs	Sheep
Week to date	269,500	289,300	125,300
Previous week	268,900	286,600	102,700
Same wk. 1959	236,100	365,800	107,300

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended Oct. 1:

	Cattle	Calves	Hogs*	Sheep
Salable	88	21	none	none
Total, (incl. directs)	985	150	17,382	9,855
Prev. wk.—Salable	91	37	none	none
Total, (incl. directs)	512	157	12,286	5,688

Sausage Maker's **MARVEL!**



KOCH Schnellkutter

Cuts fresh or frozen meat without pre-grinding. Does work of grinder, silent cutter, mixer, and vacuum mixer. Cuts, mixes, and emulsifies simultaneously. Quality of sausage is superior to that produced by an ordinary cutter, and hourly output is two or three times greater.

Meat protein stays cool under fast cutting; therefore, holds more water. Proved up to 2% less shrink in smokehouse. Fat retention is excellent. Fat separation seldom occurs, even when large amounts of fat are being worked.

Available in 50, 80, and 125-lb. capacity. Larger machines can be equipped to cut meat under vacuum. Vacuum-cut sausage cures faster, stuffs tighter, has fewer air pockets, and has longer shelf life.

125-lb. capacity (60-liter) machine shown. Machine has 17/20-1/2 HP. 1750/3500 RPM motor for operation on 220-V., 60-cy., 3-ph., current. 1/2 HP. reversible gear motor mounted on the cover turns the mixing baffle at 28 RPM.

Depend on **KOCH** experience

- 78 years of meat processing "know-how"
- Same day shipment, most orders filled within 24 hours
- 1 year written guarantee
- over 25,000 active customers

WRITE TODAY for the Koch Catalog

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- 116 page purchasing guide
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- lists over 3300 meat processing supplies and equipment items

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THE NATIONAL PROVISIONER, OCTOBER 8, 1960

The Meat Trail...



CARCASS JUDGES AND BUYERS of Eastern States Exposition Lamb Carcass Show, held recently at West Springfield, Mass., are (l. to r.): Professor Ernie Buck of University of Massachusetts, judge; Guy Mann, Melrose, Mass., judge; M. R. Minsk and L. J. Katz, buyers for Food Marts, Inc., local supermarket chain in Springfield area and purchasers of top four carcasses, and Don Kinsman, University of Connecticut, judge. Champion carcass sold for \$2 a lb.

John G. Hormel, Last of Packing Clan, Dies at 84

JOHN G. HORMEL, one of three brothers who assisted GEORGE A.



JOHN G. HORMEL

HORMEL in pioneering the success of Geo. A. Hormel & Co., Austin, Minn., died October 2 at the age of 84 in Los Angeles. Hormel had served with the company for 45 years, from 1893 until his retirement in 1938. He had been secretary-treasurer, purchasing agent and a member of the board of directors.

John Hormel was the last survivor of 12 brothers and sisters, three of whom died early in life, but eight of whom, like John G., lived long lives. They were: ELIZABETH HORMEL, who died in 1952 at the age of 92; George A. Hormel, founder of the Austin packing firm, who died in 1946 at the age of 86; Rev. HENRY HORMEL, first pastor of the Austin Presbyterian Church, at 92 in 1954; Mrs. EMMA FISHER in 1947 at 83; HERMAN HORMEL, long-time operator of the Hormel supermarket, in 1944 at 78; SUSAN HORMEL in 1943 at 74; CHARLOTTE STEWART in 1952 at 80, and BENJAMIN F. HORMEL, who died

in August, 1960, at 82. All of these brothers and sisters were residents of California at the time of death, except Herman, who died in Austin, and Henry, who died in Boston.

Surviving John G. Hormel is his widow, META, and a daughter.

JOBS

LEO G. MARTIN, a veteran of 30 years with Swift & Company, Chicago, has been appointed head of the organization's hog buying activities at the Omaha, Neb., plant. Since joining the firm in 1930, Martin has served as head buyer at Fargo, N. D., assistant head buyer at So.



LEO G. MARTIN

St. Paul, Minn., and head hog buyer at Atlanta, Ga. Most recently, he has been head hog buyer at Swift's newest packing plant at Wilson, N. C., where he introduced the company's live merit system of hogs. Martin is a native of Chicago.

GEORGE C. SEYBOLT, president of Wm. Underwood Co., Watertown, Mass., has announced three new management appointments in the company's operation. JAMES E. WELCH has been appointed super-

visor of product development and quality control and will be located at Underwood headquarters at Watertown. He most recently has been chief biochemist for the Maine Sardine Industry Research and Quality Control Laboratory at Bangor, Me. RICHARD O. ALLEY has been named western division sales manager with headquarters in San Francisco, Cal. Alley replaces BURTON B. HUGHES, who recently was named eastern division sales manager. Prior to joining Underwood, Alley represented Joseph J. Morris & Associates, Wyandotte Olive Sales Co. and Colgate-Palmolive Co., all in California. WILLIAM L. MACNEVIN has been promoted to chief engineer. In his 10-year service with Underwood, he has been a production assistant and a product engineer.

The Cudahy Packing Co., Omaha, Neb., recently announced the ap-



N. J. RUDDY

pointment of NELSON J. RUDDY to head the firm's newly-established fresh sausage department in its general office at Omaha. In his new position, Ruddy, who was formerly general manager at

Cudahy's Denver, Colo., plant, will supervise the production, promotion and sales of all fresh sausage items at all Cudahy locations. Ruddy, who at one time operated his own sausage business, served as a buyer and merchandiser for a national chain store organization prior to joining the Omaha packing firm. According to Cudahy officials, the creation of its general office fresh sausage department is commensurate with an expanded processing and manufacturing operation.

PLANTS

Dirr's Gold Seal Meats, Inc., Miami, Fla., held an open house recently to celebrate its 25th anniversary plus the opening of its new \$500,000 plant facilities. The new addition more than doubles the company's previous capacity, according to ERNEST HINTERKOPF, president of the sausage manufacturing firm.

Luchetti Meat Co., San Francisco, Cal., recently opened its new processing plant at 1100 Army st., San Francisco. The plant occupies 25,000

sq. ft. of floor space and represents an investment of about \$1,000,000, according to LAWRENCE LUCHETTI, president of the firm. Over 5,000 sq. ft. of the plant will be devoted to executive, sales, customer service, show rooms and accounting offices. The meat processing division, expected to be in full operation within three months, will be capable of processing approximately 50,000 lbs. of meat per day.

A fire broke out in the smokehouse of Quality Packing Co., Evansville, Ind., recently and destroyed a large quantity of bologna. The blaze, which did damage estimated at \$5,000, was believed to have been caused by ignition of an overheated gas oven in the smokehouse.

TRAILMARKS

DR. CHARLES G. HABER recently retired from his position as inspector in charge of the Piqua, O., station of the Meat Inspection Division, U. S. Department of Agriculture, following almost 35 years of service. Dr. Haber joined the MID in 1926 at the New York City station, where he remained until 1933. He has held the position of inspector in charge at Lyndonville, Vt., Kingston, N. Y., Rochester, N. Y., and Piqua, O., where he had been since 1952. Dr. Haber was graduated from Ohio State University in 1916 with a doctorate in the field of veterinary medicine.



DR. HABER

GUS MORAN of Blue Grass Stockyards Co., Lexington, Ky., has been elected state director for Kentucky on the board of the National Association of Livestock Auction Markets. The board of directors is composed of nationally certified market owners from 42 states and 14 districts. It represents a 2,400-market industry which last year sold more than 71,000,000 head of livestock.

CARL F. NEUMANN of Chicago, secretary and general manager of the National Live Stock and Meat Board, will be a guest speaker at the annual meeting of the Wisconsin Council of Agriculture Cooperatives in Madison, October 27-28.

A seminar on how beef is graded will be held at the new plant of Greeley Capitol Packing Co., Greeley, Colo., October 14. The Colorado Cattle Feeders Association is spon-

NEW package design of Stephen's Meat Products, San Jose, Cal., which helped firm double its sales in six months, is admired by (l. to r.): Stephen Pizzo, president; Joe Pizzo, packaging operations manager; Mrs. Vivian West, and Pete Pizzo, production manager. Packaging line, which puts out 16 to 18 packages per minute in 1 lb., 12-oz. units, was designed by the Pizzo brothers.



soring the session for cattlemen, feeders, packers, wholesalers, retailers and others in the meat industry. WYATT ADAMS, former supervisor with the Meat Inspection Division, U. S. Department of Agriculture, will conduct the sessions, announced GEORGE REYNOLDS, association president.

The "Culinary Olympics," a contest among the world's greatest chefs, will be held this month in Frankfurt, Germany. The United States will be represented by five chefs, each picking his own supplier. EDMOND KASPAR of Dallas, Tex., has requested Table Supply Co. of Omaha, Neb., to supply 100 lbs. of prime ribs to be used in his entry.

Canada Packers, Inc., New York City, announced the A. E. Frankl Co., Philadelphia, as its sales representatives for the sale of imported frozen meats.

JOHN S. (JACK) BARTLEY, vice president of engineering, construction and maintenance at The Rath Packing Co., Waterloo, Ia., retired recently after more than 30 years with the Waterloo packing firm. Bartley joined Rath in 1910 but left the firm in 1912 to attend the University of Illinois, from which he received a bachelor's degree in architecture. Bartley headed his own architectural firm in Waterloo during the 1920s and designed schools, churches and government buildings in northeast Iowa, including the Black Hawk County jail. He also designed several Rath buildings during the period. He returned to Rath



J. S. BARTLEY

in 1931 to head the engineering department and was elected a vice president in 1954. Bartley is succeeded by ROBERT W. BATCHELOR, who will head the engineering functions of the company. A native of Toledo, Ia., Batchelor joined the Rath engineering department in 1934 and became manager of construction and maintenance for the Waterloo plant in 1952. He received both bachelor's and master's degrees from Iowa State University and worked in the university's architectural engineering offices before joining Rath.

Agar Packing Co., Chicago, has announced the expansion of its sales operation to include Florida and Georgia. Agar's sales representatives in these areas are HARVEY E. GUMINS and ROBERT H. MASSEAU.

ANDREW G. WOLF, personnel manager for Oscar Mayer & Co., Madison, Wis., was the featured speaker at the September meeting of the Wisconsin Capital Chapter, American Society for Public Administration, held recently in Madison. Wolf's topic was "Kindness Does Buy Money." He discussed personal relationships, including those of administrators and their subordinates, and various personnel problems.

DEATHS

LOUIS HUCK, 61, president of Huck Leather Co., Chicago, passed away.

JOSEPH E. KOENIG, 70, a retired sales supervisor for Armour and Company, Chicago, died. He had been with Armour for 40 years. Surviving are his widow, LILLIAN, and a son, WARREN.

C. P. REYNA, foreman of the smoked meats department at Armour and Company's plant in Houston, Tex., died recently from injuries caused by an auto accident.

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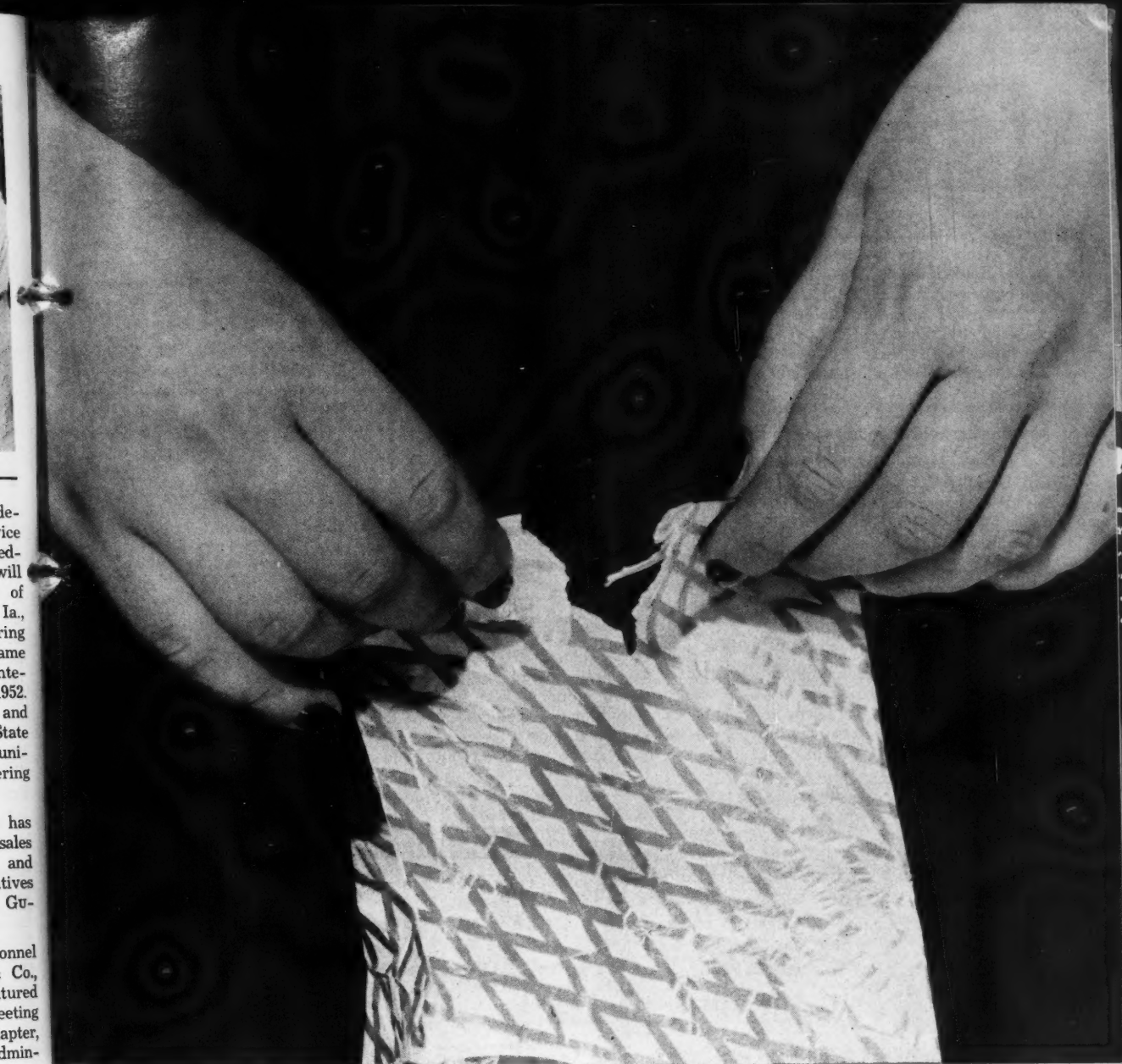
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8, 1960



EVERY DAY, WE'RE ALL TORN APART!

And it's done by some of the finest folks . . . old friends. They rip us, toss us, forget us.

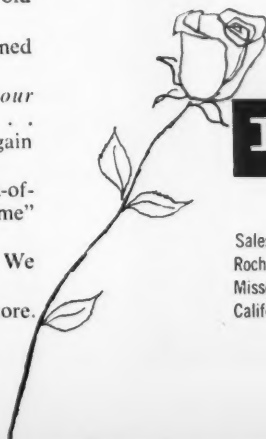
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Call us soon, won't you? We'd like to tell you more.



*This is the freshness
you capture in a Daniels wrap.*

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RHINELANDER, WISCONSIN

Sales offices: Rhinelander, Wisconsin . . . Chicago, Illinois . . .
Rochelle Park, New Jersey . . . Columbus, Ohio . . . St. Louis,
Missouri . . . Dallas, Texas . . . Denver, Colorado . . . Los Angeles,
California

Flashes on suppliers

THE ALLBRIGHT-NELL CO.: The "on-the-road" annual sales conference of this subsidiary of the Chemetron Corporation really took to the road this year, according to a company report. Instead of listening to the usual talks, the sales force traveled by airplanes, rented cars and buses on the tour of customers' plants in Nebraska and Iowa, studying the actual use of Anco equipment recently supplied to the meat packing and allied industries.

CORNELL PAPERBOARD PRODUCTS CO.: BART A. GAFFNEY has been appointed general sales manager of folding cartons of this subsidiary of St. Regis Paper Co., Milwaukee.

CHAIN BELT CO.: Appointment of G. H. PFEIFER as director of product merchandising and public relations has been announced by this Milwaukee firm. In other company moves, ROBERT F. OLSON was made sales promotion manager of the industrial section, JACK HEAPS was appointed sales promotion manager of

the construction machinery section and JACK F. ROESTEL was named manager of sales promotion production services.

KADISON LABORATORIES: This food additive producer has announced the addition of two members to its growing list of overseas distributors who handle packers powder cure. Freddy Hirsch and Company Pty. Ltd., Capetown, S. Africa, and Cole & Son Pty. Ltd., Sydney, Australia, are the new distributors.

DIAMOND NATIONAL CORP.: IRA E. CAVELLO has been promoted to eastern regional sales manager for the Molded-Packaging Division of this New York firm, E. B. HOWARD, vice president, has announced.

DIAMOND CRYSTAL SALT CO.: Appointment of L. ROBERT STRONG as technical director was recently announced by KARL KLOMPARENS, manager of industrial sales and his predecessor in the position.

EKCO-ALCOA CONTAINERS, INC.: Four regional sales managers were recently appointed in one of this company's major changes in its market organization. ARTHUR M. MOSES was chosen to take charge of

the eastern region, with offices in Long Island City, N. Y. THOMAS W. LEO was named sales manager of the central region, where he will be in charge of the new Chicago sales office. JACK A. FOX was promoted to the position of sales manager of the western region, with offices in San Francisco. LLOYD H. WEST was appointed sales manager of the southern region, where a sales office has been established in Atlanta.

ST. REGIS PAPER CO.: The appointment of JOHN TODD as sales service manager of the bag division in the Los Angeles area has been announced. He succeeds G. E. DICKINSON, who was transferred to Tacoma, Wash. WARREN M. GANNON, sales manager of the bag division's western area, has moved from the company's sales office in Los Angeles to San Francisco.

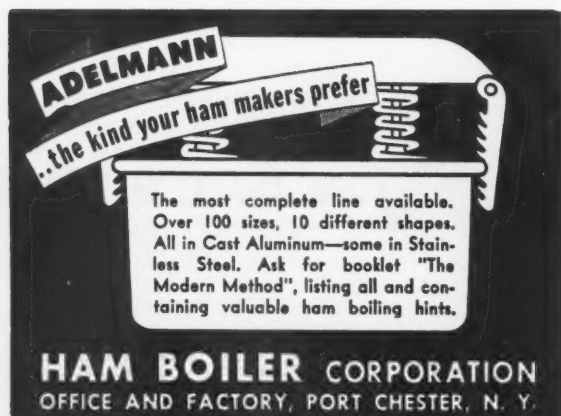
HOERNER BOXES, INC.: C. M. CARSON, executive vice president of this packaging manufacturer, has disclosed that EDWARD K. THORSON has been named sales manager at the Keokuk, Ia., plant. It was also announced that M. M. MORRIS, a vice president and member of the board of directors, joined the general office staff on October 1.



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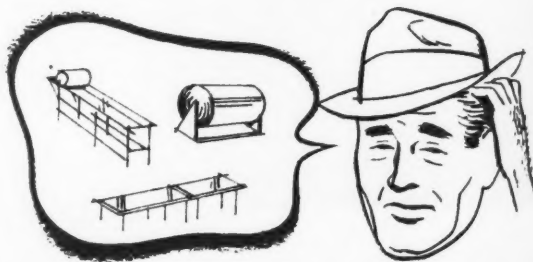


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THE NATIONAL PROVISIONER, OCTOBER 8, 1960

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30,000 sq. ft. including freezers, coolers, boning rm., R.R. siding & T. G. loading. Ready to operate within overnight truck of the East Coast Market of over 1/3 of the population of the Nation.

An attractive bldg. at a reasonable price.

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100 x 140, in excellent location. Excellent reputation. Kill 50 cattle, 100 hogs per week, 30,000 lb. sausage kitchen. Ample cooler and freezer space all well equipped. Priced for quick sale, \$55,000 plus inventory. Owner will stay one year with successor, or longer if needed. Don't say "IF I HAD ONLY KNOWN IT," too late. FS-442, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TWO BED PACKING PLANT

FOR SALE or LEASE: Plant in the southwest, also equipped for hog kill, and with modern sausage factory. Ample supply of boning bed and slaughter calves available in area.

FS-453, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

PROCESSING PLANT FOR LEASE

MODERN: Well equipped meat processing plant for lease. Located on Texas gulf coast in metropolitan area. Sausage kitchen, smoke houses, freezer, rail cooler, work room, sales room and offices. 5,700 sq. ft. building, built in 1959 to government specifications. Plant is well equipped and now operating. Has government grading at present. FS-454, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Small modern complete packing plant. This plant is ideally situated in North Central Ohio, near Cleveland, Akron and Columbus. Is in very good condition as to buildings, equipment and trucks. We have a large kill floor, beef coolers, pork coolers, and quite modern sausage rooms. Our plant has operated profitably for about 40 years, but the owners wish to get out of the meat business. Reasonable terms can be made for this deal and more complete information can be furnished upon request. FS-455, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF SLAUGHTER PLANT FOR RENT APPROVED FOR U.S. GOVERNMENT MEAT INSPECTION

New modern two bed kill floor. Cooler capacity up to 100 hd. daily kill. Plant can be easily enlarged, including beef boning. Near large supply of feed cattle. Advantageously situated halfway between L.A. & S.F.

San Joaquin Packing Co.
P.O. Box 487, Kerman, California.
Telephone Fresno AD. 7-4320.

SMALL PLANT FOR SALE: Kill 60 hogs, 15 cattle weekly plus custom work. Operating profitably. 2 large coolers, large freezer, kill and cutting room, office, delivery truck. Completely equipped. 20 acres, house, concrete barn, crib, large feed lot. Located in Illinois. FS-457, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR LEASE: Complete new beef kill plant with rendering (three cookers). In heart of Iowa's cattle feeding country, between Omaha and Sioux City markets. Has on the rail kill, rail and truck loading docks, coolers, freezers, pens, etc. 500 to 1500 head weekly kill capacity. Ready to operate, all you need is capital to purchase cattle. Long term lease with your option to cancel. Contact by phone 341-9798. Evenings 553-1885, Omaha, Nebraska.

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FOR A SHORT TIME ONLY: We will sell one Dupps Gambrelling Table, size 5' x 10' with a 26" platform, and scalding vat, size 5' x 8' x 30" deep with platform, complete for \$400.00, subject to prior sale. VOELKER & CO., Terminal Building, 500 East Markham, Little Rock, Arkansas.

USED (ALSO NEW) FRICTION SMOKE GENERATORS FOR SALE. GREGG INDUSTRIES, 763 S. WAYNE PLACE, WHEELING, ILLINOIS
TELEPHONE LE 7-0519

LIKE NEW: One ton insulated truck. Big Boy barrel lift. 1 H.P. compressor. 1 Patty machine. 4 stainless steel sinks. Phone Oak Park, Illinois, Village 8-4406

PRICED TO SELL: Small packer hog killing and sausage manufacturing equipment. L. P. ILGEN, Ice and Cold Storage, Lewisburg, Pennsylvania

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PITTOCK & ASSOCIATES, Glen Riddle, Penn

1—York 8" x 8", Y-36 enclosed ammonia compressor 2-cylinder, standard V-belt drive.
1—York 7 1/2" x 7 1/2", Y-36 enclosed ammonia compressor 2-cylinder, standard V-belt drive with flat wheel.

FS-468, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

MISCELLANEOUS

USDA—GOVERNMENT PROBLEMS? WE EXPEDITE LABELS (8 hour service)

Plans, Construction, Inspection, FDA, Sales Matters. We supply FASTEST GOVERNMENT MARKET Information. Low cost: Monthly, hourly, per item.

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HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

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SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S WEEKLY SPECIALS

NOW IN PROGRESS!

Liquidation Sale
SWIFT & COMPANY
(Plankinton Div.)
Menominee, Michigan.

M-204—TY-PEELER: #500, stainless tank...\$2,500.00
M-159—MIXER: Buffalo #3, stainless steel bowl, hand tilt, 7 1/2 HP. mtr.\$ 750.00
M-157—GRINDER: Buffalo #78-B, 25 HP.\$ 950.00
M-158—CUTTER: Buffalo #50, 30 HP.\$ 850.00
CM-185—FLAKE-ICER: York mdl. 27LA352, 5 HP. motor\$1,000.00
M-172—STUFFER: Buffalo 300# cap.\$ 600.00
M-307—HOG: Mitts & Merrill #3CV, 25 HP. \$ 850.00
M-293—COOKER: 5 x 9", bolted head, 20 HP. \$1,250.00
M-294—COOKER: 5 x 10", Anco Laabs\$1,500.00
M-201—BAND SAW: Jim Vaughan mdl. K, 19" w/stainless steel table\$ 250.00
M-203—PACKAGING UNIT: Cry-O-Vac, mdl. CWB, w/mdl. CGC head, vacuum type\$ 550.00
CM-340—CUTTER: Seybold Frozen Meat\$ 600.00
M-144—SMOKESTICK WASHER: Anco, 1/2 HP. motor\$ 225.00
M-250—SMOKEHOUSE CAGES: (31) 30" x 51" high, 5-stk., 2-wheel trolley, 42" sticks.....ea. \$ 20.00
M-196—COOLERS: (3) Niagara mdl. 632, direct expansion ammonia, 3/4 to 3 HP.....ea. \$ 650.00

Current General Offerings.

2823—PICKLE INJECTOR: Anco #922\$2,500.00
2791—HYDRO SLICER: #1224RF, complete with extra blade\$ 500.00
2792—GRINDER: Butcher Boy, 7 1/2 HP. stainless steel hopper & plates\$ 600.00
2795—FROZEN MEAT CUTTER: Harris Seybold Potter Co. type YAA, w/aut. feed 3 HP.\$ 500.00
2825—HOG: Mitts & Merrill #CRB-12, 2-sets knives 40 HP. elec. mtr. & controls, good cond. \$1,650.00
2826—WINCEMASTER: Griffith, 50 HP.\$2,500.00
2828—SMOKEHOUSE: Julian 6-cage cap. 14" long, 8" wide, 8 1/2" high, stainless steel doors, 5 HP. blower, smoke generator, stainless ducts, gas fired\$1,250.00
2855—FROZEN MEAT SLICER: GEMCO 2-16, auto. feed, stainless table, 3 HP. mtr.\$2,500.00
2835—BACONWRAPPERS: (2) Hayseen
1-mdl. #911-LU\$2,500.00
1-mdl. 43L\$1,500.00
2768—HYRDU CUTTER: Webermdl. AD922, 9" stroke for frozen block 8" x 22", 5 HP. ...Bids requested
2754—SILENT CUTTER: Buffalo #44-B, 20 HP. motor\$ 750.00
2753—MIXER: Buffalo mdl. #2, w/mtr.\$ 425.00
2827—SEYDELMAHN CUTTER: mdl. K401P, 700# cap. 100 HP. Louis Allis mtr.\$7,500.00
2729—CARCASS SPLITTER: Kentmaster mdl. 151, 220 volt mtr.\$ 475.00

ATTENTION WESTERN PACKERS!

Swift & Company
Spokane, Washington
Liquidation Sale
Now in Progress

Many fine items of Sausage Making, Smokehouse, Ham & Bacon, Refrigeration and miscellaneous equipment still available. Inquire at our Chicago Office, 1631 S. Michigan Ave., WA 2-5550.

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.

WAbash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 45]

POSITION WANTED

OPPORTUNITY WANTED: I am presently the part-owner and general manager of a small complete packing plant. Due to the limited future and earnings in our business, I am looking for a sales executive or management position in any related meat business that would present an opportunity for the future. Would prefer the west coast, but location is secondary to the right position. I would be glad to furnish a complete resume on request, or arrange for a personal interview. W-449, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FATS & OILS MANAGER

Successful background in marketing management and sales promotion in the fats and oils field. Experience includes planning and directing marketing programs, analyzing sales problems, hiring and training salesmen, forecasts, budgets, sales service and a successful personal sales record. Skilled in coordinating sales and production activities of multiplant operations. Seeking challenging opportunity in fats and oils sales field.

W-437, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

GENERAL MANAGER

EXPERIENCED: As principal officer and general manager of large beef slaughtering plant. Annual sales over 50 million. Thorough experience in all phases including live stock procurement, plant operations, labor relations, marketing, distribution and extensive experience in carload sales. W-461, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

24 YEARS' EXPERIENCE: In the meat industry, from slaughtering to specializing in sausage and smoked meat processing. Early forties. Desire position with supplier where this practical experience could be used by you and your customers. W-450, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CAN SPEAK SPANISH

PLANT SUPERINTENDENT: 26 years' thorough practical experience in all phases. Excellent background. Will locate anywhere. W-451, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES & SALES MANAGEMENT: Aggressive young man desires to relocate. Background and working knowledge in beef carcass and beef primal cut sales and supervision of production. W-447, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER

DESIRES CHANGE. Resume of education and experience furnished upon request. W-427, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

MANAGER or SUPERINTENDENT:

With proven ability to produce maximum profits. Experienced in large and small plants. Age 50. Salary \$20,000 or percentage arrangement. W-462, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: With unusual ability, wide experience and excellent accomplishments. Available in 30 days. W-463, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

BEEF MAN

EXCELLENT OPPORTUNITY: In metropolitan New York sales unit of national meat packer with Chicago headquarters, for man to assume full responsibility for all beef and small stock cooler sales. Must have solid background of experience to justify immediate full responsibility for results. Good starting salary, many attractive employee benefits including paid vacation, hospital and surgical benefits for entire family, group life insurance and retirement program. Write giving full details of education, experience and salary requirements. Replies strictly confidential. W-469, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKINGHOUSE BROKERS

PROMINENT IMPORTER: Of frozen beef, mutton, lamb and veal from Australia, New Zealand and Ireland, interested in expanding present sales area through commission agents, to include the following cities: Cleveland, Cincinnati, Memphis, Louisville, Atlanta, Birmingham and Columbia. Reply to Box W-464, THE NATIONAL PROVISIONER INC., 15 W. Huron St., Chicago 10, Ill.

CONTROLLER

MEDIUM SIZED: Processing plant located in Philadelphia, offers good opportunity for accountant experienced in the meat packing field. Our man must be alert and energetic, with management abilities, capable of assuming full responsibility for accounting, cost, production and other records. Please submit complete resume including salary desired, to Box W-467, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SOME GOOD TERRITORIES

for

**SHEEP CASING SALESMEN,
SHEEP CASING BROKERS.**

SAYER & COMPANY, INC.
810 Frelinghuysen Ave.
Newark 12, New Jersey

IMPORTED MEATS

Large Company Packers of AUSTRALIAN & NEW ZEALAND FROZEN MEATS currently exporting to the U.S. market now seeking commission selling agents to sell distributive trade from warehouse stocks, on exclusive basis. Good remuneration for right people and continuity of supply to successful men is our policy. Ideal opportunity for canned ham brokers or packinghouse commission salesmen selling jobbers and processors. BONELESS MEATS AND FABRICATED CUTS MANUFACTURED SPECIFICALLY FOR U.S. MARKET WILL BE MADE AVAILABLE IN LARGE U.S. CITIES TO RIGHT REPRESENTATIVES. Reply to Box W-412, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

GOOD TECHNOLOGIST

MODERN: Meat canning plant located in the Pacific northwest requires the services of an experienced food technologist. Experience with meat products desirable but not essential. Good salary with extra benefits. Please give references. W-459, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

HOTEL AND RESTAURANT PROD. DEPT. FOREMAN

MUST HAVE: Top skill and knowledge in portion meat cutting for hotel and restaurant trade, plus some experience in supervising hotel and restaurant production operations, training employees, etc. We are a growing south Ohio full line packer. We will pay a good salary and relocation expenses to the right man who can help our hotel and restaurant department by efficient production operations and cooperation with sales. Write briefly of your experience and salary needs, to Box W-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CASING SALESMAN FOR

**OHIO & MICHIGAN
SAYER & COMPANY, INC.**
810 Frelinghuysen Ave.
Newark 12, New Jersey

MIDWEST PACKER: Expanding boning operation, needs boning room foreman fully qualified in yields, labor standards and training boners. Excellent opportunity for growth. Give background, qualifications, age, salary expected etc. to Box W-465, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREIGN MEATS

EXPERIENCED MAN: Who knows the trade, wanted for sales of imported meat to processors, chain stores and distributors. Replies held in strict confidence. W-466, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROGRESSIVE: Texas packing company desires an experienced hog and beef kill-floor foreman. Age to 45. Only experienced persons will be considered. Exceptional opportunity for aggressive man. Write giving full particulars to W-408, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill., or write to Personnel Manager, Roeglein Provision Company, 1700 S. Brazos, San Antonio, Texas.

SALES REPRESENTATIVE

Now serving the meat industry with other lines, to represent well rated company in the sale of wax impregnated and wax coated board for meat packaging. Top line, easily handled on mechanical equipment. Coverage wanted in Minnesota, Wisconsin, outstate New York and Pennsylvania. W-439, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT

PROGRESSIVE PACKER: Seeks plant superintendent, age 28-35. Successful experience in a similar or related position necessary, as well as thorough knowledge of beef and pork operations. Excellent opportunity. Send detailed resume, including salary requirements to W-440, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: To supervise sausage production, smoking and packaging. Excellent opportunity for expert. W-441, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

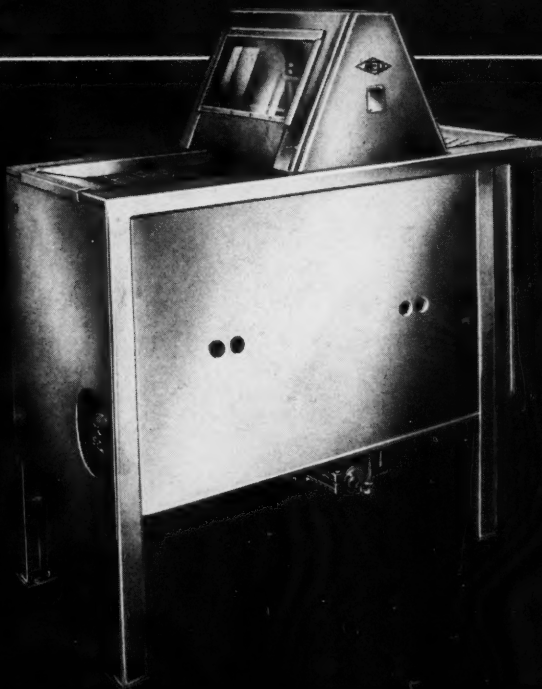
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No. 992D



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BACON
JOWLS
SQUARES
BUTTS
CORNER BEEF
REDUCES CURING
TIME
INSURES UNIFORM
CURE
IMPROVES PRODUCT
APPEARANCE
NO LOST PICKLE

PICKLE

INJECTOR

EFFICIENTLY INJECTS UP TO 4 BELLIES PER MINUTE

THE ANCO NO. 992D PICKLE INJECTOR PROVIDES ALL THE BENEFITS OF ANCO AUTOMATIC PICKLE INJECTION

The mat belt conveyor facilitates continuous loading and provides a solid base under the product for deeper penetration of the needles. The needles on 1-inch centers insure better distribution of the cure.

Plastic shields and special filters save pickle. The volume of pickle is easily and quickly adjusted with a by-pass valve.

For larger production ask about the ANCO No. 991B INJECTOR.

2 ROWS OF NEEDLES, 14 NEEDLES IN EACH ROW
ON 1-INCH CENTERS
PRODUCTS UP TO 4 INCHES THICK
FLOOR SPACE 23" x 54"
ADJUSTABLE LEGS
STAINLESS CONSTRUCTION
CONTINUOUS LOADING
SIMPLE TO OPERATE
MINIMUM MAINTENANCE

THE ALLBRIGHT-NELL CO.

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HEAVY GAGE METAL CLADDING protects lower part of door against damage as heavy loads move rapidly through extra-wide Jamison Track Door.

Jamison doors provide extra sanitation and durability for beef processor

At the busy processing plant of The Central Beef Co., Boston, Mass., a total of 7 Jamison Cold Storage Doors are playing a vital part in this successful operation:

STAIN-RESISTANT door surfaces of stainless steel provide easy, quick cleaning to promote over-all sanitation.

PROTECTION FROM HARD USAGE is gained through sturdy #10 gage kick plates which resist damage from impact, prolong life of door. Kick plates wrap completely around both door and frames.

FASTER HANDLING and increased rate of traffic flow are made possible through Jamison door designs which can accommodate any plant situation.

Whatever unusual door problems you may have, Jamison's experience of half a century can bring you a quick, economical solution. For complete data or engineering assistance write to: Jamison Cold Storage Door Co., Hagerstown, Maryland

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